

Mint Stuffing

A traditional stuffing mix, seasoned with rubbed mint, and a blend of herbs. Try stuffed into a lamb roast, for a mint infused joint.

Method

Ingredients	%	Example Batch (g)
1 MINT STUFFING MIX 1KG PACK, SJ# SE61745	33.3%	3,330
2 SAUSAGE MEAT	33.3%	3,330
3 WATER	33.4%	3,340
	100%	10,000
1 Combine the ingredients and mix well		
2 Form into balls, pack in a tray, or use directly in a product		

Cooking Suggestion

Pre-heat oven to 220°C, fan oven to 200°C, Gas mark 7

Place the stuffing into either an ovenproof dish or if formed into stuffing balls on a greased baking sheet.
Bake for 25-30 minutes until piping hot.

Serving Suggestion



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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS

Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE

Tel: 028 9084 1025 Fax: 028 9084 3547