

## Parsley Lemon & Thyme Stuffing

A great zesty combination of herbs and citrus fruit, creating a traditional stuffing, with a zingy twist.

### Method

Ingredients	%	Example Batch (g)
1 PARSLEY LEMON & THYME STUFFING MIX 1KG PACK, SJ# SE61815	33.3%	3,330
2 SAUSAGE MEAT	33.3%	3,330
3 WATER	33.4%	3,340
	<b>100%</b>	<b>10,000</b>

- 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



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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