Meat Free 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	50.0%	5,000
2	WATER	50.0%	5,000
		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 220ºC, fan oven to 200ºC, 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**

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