

Country Herb Stuffing

A subtle blend of traditional herbs, making a hearty traditional stuffing.

Method

| Ingredients | % | Example Batch (g) |
|---|-------------|-------------------|
| 1 COUNTRY HERB STUFFING MIX 1KG PACK, SJ# SE61825 | 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



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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