

## Meat Free Country Herb Stuffing

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

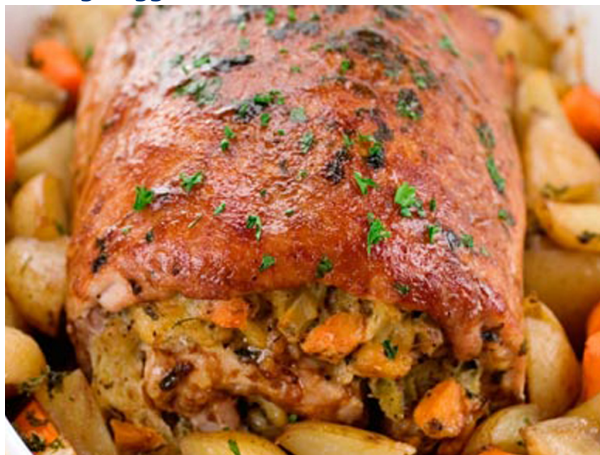
### Method

Ingredients	%	Example Batch (g)
1 COUNTRY HERB STUFFING MIX 1KG PACK, SJ# SE61825	50.0%	5,000
2 WATER	50.0%	5,000
	<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)

© 2025

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS  
Tel: 01355 237041 Fax: 01355 263585 e-mail: [info@scobiesdirect.com](mailto:info@scobiesdirect.com)

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE  
Tel: 028 9084 1025 Fax: 028 9084 3547