Gluten Free Moroccan Meatball

An exotic apricot loaded meatball mix, with a hint of garlic and herb.

Method

	Ingredients	%	Example Batch (g)
1	GLUTEN FREE MOROCCAN MEATBALL MIX 1KG, SJ# SE32063	7.5%	750
2	LAMB (80/20 VL)	82.5%	8,250
3	ICED WATER	10.0%	1,000
		100%	**10,000**

1. Mince meat through a 5mm plate
2. Add seasoning and mix
3. Add water and mix again
4. Re-mince through a 5mm plate
5. Form into balls

Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 15-20mins. Ensure the product is piping hot before serving.

Serving Suggestion



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

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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