

## 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
	<b>100%</b>	<b>10,000</b>

  

- 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](http://www.scobiesdirect.com)

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