

## Firecracker Gluten Free Meatball

Loaded with chilli heat and a light lemon lift. Now Gluten Free!

### Method

Ingredients	%	Example Batch (g)
1 BEEF (70/30 VL)	82.5%	8,250
2 FIRECRACKER GLUTEN FREE MEATBALL MIX 1KG, SJ# SE32066	7.5%	750
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 20-30mins. Turn during cooking. 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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