

## Italian Lamb Steaks

A delicious Mediterranean twist on lamb steaks.

### Method

Ingredients		%	Example Batch (g)
1	LAMB STEAKS	70.0%	7,000
2	ITALIAN TOMATO/HERB SAUCE 3KG PAIL, SJ# MM13302T	30.0%	3,000
		<b>100%</b>	<b>10,000</b>
1	Cut lamb steaks of even thickness		
2	Trim any excess fat		
3	Cover generously with sauce		
4	Garnish and display		

### 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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