

## 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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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