

## Classic Meatball

A traditional Italian inspired meatball.

### Method

#### Ingredients

	%	Example Batch (g)
1 BEEF (70/30 VL)	84.0%	8,400
2 CLASSIC MEATBALL MIX 600G PACK, SJ# SE31755	6.0%	600
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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