Haslet

A herby pork meatloaf originating from Lincolnshire.

Method

	Ingredients	%	Example Batch (g)
1	PORK BELLY (60/40 VL)	50.0%	5,000
2	PIG LIVER	15.0%	1,500
3	HASLET MIX 1KG PACK, SJ# SE62243	10.0%	1,000
4	EMPRO SOYA ISOLATE 33 90% PROTEIN 20KG SACK, SJ# OC10019	2.5%	250
5	ICED WATER	22.5%	2,250
		100%	**10,000**

1. Mince meat through a 5mm plate
2. Add the seasoning and mix thoroughly
3. Add water and mix again
4. Re-mince through a 5mm plate
5. Form into loaf tins
6. Bake at 150 degrees C to an internal temperature of 70 degrees
7. Once cooled store under refrigeration

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**

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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

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547