

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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