

Mediterranean Meatloaf

This Mediterranean meat loaf, full of herbs and tomatoes, is a very filling hearty winter warmer.

Method

Ingredients

| | | % | Example Batch (g) |
|---|---|-------------|-------------------|
| 1 | PORK TRIM (70/30 VL) | 50.0% | 5,000 |
| 2 | BEEF (70/30 VL) | 25.0% | 2,500 |
| 3 | MEDITERRANEAN MEAT LOAF MIX 5KG SACK, SJ# SE62103 | 10.0% | 1,000 |
| 4 | ICED WATER | 15.0% | 1,500 |
| | | 100% | 10,000 |

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix thoroughly until all water is absorbed
- 4 Re-mince through a 5mm plate
- 5 Fill into loaf tins, ensuring no trapped air
- 6 Bake at 120 degrees C until an internal temperature of 72 degrees C is achieved
- 7 Leave to cool and refrigerate

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