

## Chilli & Tomato Meatballs

A delicious recipe for a traditional favourite.

### Method

| Ingredients                                                  | %           | Example Batch (g) |
|--------------------------------------------------------------|-------------|-------------------|
| 1 LEAN MINCE                                                 | 52.0%       | 5,200             |
| 2 SEA SALT & BLACK PEPPER BURGER MIX 1KG PACK, SJ# SE30926SD | 6.0%        | 600               |
| 3 WATER                                                      | 6.0%        | 600               |
| 4 CHILLI & TOMATO SAUCE 2.5KG BOTTLE, SJ# MM15203            | 36.0%       | 3,600             |
|                                                              | <b>100%</b> | <b>10,000</b>     |

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix well
- 3 Roll into 15-30g meatballs
- 4 Place meatballs into dish
- 5 Pour sauce over the meatballs until almost covered

### Cooking Suggestion

Pre-heat oven to 180°C, Cook meatballs centrally in oven for 20-30 minutes.

### 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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