

## Cheese & Leek Stuffing

A tasty blend of cheese and leeks with a hint of pepper, a great alternative to the more traditional stuffings.

### Method

#### Ingredients

		%	Example Batch (g)
1	CHEESE & LEEK STUFFING MIX 1KG PACK, SJ# SE61775	33.3%	1,000
2	WATER	33.3%	1,000
3	SAUSAGE MEAT OR PORK MINCE	33.3%	1,000
		<b>100%</b>	<b>3,000</b>

- 1 Empty the stuffing dry mix into a mixing bowl
- 2 Add 15g melted butter for every 200g of stuffing mix (optional)
- 3 Add water and mix thoroughly
- 4 Add pork mince, or sausage meat, and knead until evenly mixed together
- 5 Allow stuffing to firm up (approx 15 mins)

### Cooking Suggestion

Insert the stuffing into the meat and follow normal cooking instructions

#### or alternatively

Form the stuffing mixture into balls, place them on a greased baking tray and cook in a pre-heated oven (approx 200°C/Gas 6) for 20 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)

© 2019

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS  
Tel: 01355 237041 Fax: 01355 263585 e-mail: [info@scobiesdirect.com](mailto:info@scobiesdirect.com)

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