

Meat Free Apple and Warm Spice Stuffing

This warming blend of cloves, cinnamon, ginger and apple flakes creates a delicious flavoured stuffing.

Method

| Ingredients | % | Example Batch (g) |
|-----------------------------------------------------------------|-------------|-------------------|
| 1 APPLE & WARM SPICE STUFFING MIX 1KG PACK, SJ# SE61735 | 50.0% | 5,000 |
| 2 WATER | 50.0% | 5,000 |
| | 100% | 10,000 |
| 1 Combine the ingredients and mix well | | |
| 2 Form into balls, pack in a tray, or use directly in a product | | |

Cooking Suggestion

Pre-heat oven to 220°C, fan oven to 200°C, Gas mark 7
Place the stuffing into either an ovenproof dish or if formed into stuffing balls on a greased baking sheet.
Bake for 25-30 minutes until piping hot.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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