

## Parsley Lemon & Thyme Stuffing

A great zesty combination of herbs and citrus fruit, creating a traditional stuffing, with a zingy twist.

### Method

#### Ingredients

		%	Example Batch (g)
1	PARSLEY LEMON & THYME STUFFING MIX 1KG PACK, SJ# SE61815	33.3%	3,330
2	SAUSAGE MEAT	33.3%	3,330
3	WATER	33.4%	3,340
		<b>100%</b>	<b>10,000</b>

- 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](http://www.scobiesdirect.com)

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