

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 |
| | | 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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