

## Meat Free Sage & Onion Stuffing

This stuffing is the ideal blend of herbs and savoury onion. Sage & Onion, the most popular stuffing by far.

### Method

Ingredients	%	Example Batch (g)
1 SAGE & ONION STUFFING 10KG SACK, SJ# SE62071	50.0%	5,000
2 WATER	50.0%	5,000
	<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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