## **Gluten Free Moroccan Meatball**

An exotic apricot loaded meatball mix, with a hint of garlic and herb.

Method			
Ingredients			Example Batch (g)
1	GLUTEN FREE MOROCCAN MEATBALL MIX 1KG, SJ# SE32063	7.5%	750
2	LAMB (80/20 VL)	82.5%	8,250
3	ICED WATER	10.0%	1,000
		100%	10,000
1	Mince meat through a 5mm plate		
2	Add seasoning and mix		

- 3 Add water and mix again
- 4 Re-mince through a 5mm plate
- 5 Form into balls

## **Cooking Suggestion**

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 15-20mins. Ensure the product is piping hot before serving.

## Serving Suggestion



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