

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



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

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