

Italian Lamb Steaks

A delicious Mediterranean twist on lamb steaks.

Method

Ingredients

		%	Example Batch (g)
1	LAMB STEAKS	70.0%	7,000
2	ITALIAN TOMATO/HERB SAUCE 3KG PAIL, SJ# MM13302T	30.0%	3,000
		100%	10,000

- 1 Cut lamb steaks of even thickness
- 2 Trim any excess fat
- 3 Cover generously with sauce
- 4 Garnish and display

Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 20-30mins. Turn during cooking. 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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