

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

Image: Italian Lamb Steaks

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

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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547