



# Food For Thought Recipe and Allergen Card

## Meatball Sub

### 50 Portions

Ingredient	Hannah Product Code	Quantity
White Baguette	F008011	25
Meatballs		100
FFT Tomato Sauce		7lt
Grated Cheese	C000485	1kg
Fresh Parsley	C003039	1 Bunch

#### RECIPE METHOD – ALLERGENS

1. Prepare tomato sauce (see FFT batch tomato sauce recipe).
2. Cook meatballs in an oven at 180C till core temperature of the meatballs reaches 75C.
3. Combine the meatballs and tomato sauce and mix well.
4. Slice baguette into two, then again down the middle making a space for the meatball filling.
5. Spoon the meatballs into the baguette, place the baguette onto the tray with meatballs facing up.
6. Sprinkle grated cheese over the meatballs and place in oven for 5 minutes to melt the cheese.
7. Garnish with freshly chopped parsley.
8. Serve immediately.

The allergens highlighted in <b>RED</b> are present in this dish
Allergens:
Cereals : <b>Wheat</b> Rye Barley Oats Spelt Kamut
<b>Milk</b>
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
<b>Celery</b>
Mustard
Soya
Lupin
Sulphites
May contain...