



Meatball Sub

Ingredient	10 Portions	50 Portions	100 Portions
White Baguette	5	25	50
Meatballs	20	100	200
FFT Tomato Sauce	600ml	3ltr	6ltr
Grated Cheese	200g	1kg	2kg
Fresh Parsley	3 sprigs	1 bunch	2 bunch

Method

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 on to 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.

Allergens Wheat, Milk, Sesame, Celery