

# American neck roast

from pork



recommended  
by our Chef de  
cuisine!



## Material:

700 g pork neck, without bones

## Seasoning:

13 g/kg JOELITO OG, spice salt, art.-code 405/13 0001

12 g/kg BACON WÜRZUNG, spice salt, art.-code 405/05 0001

20 g/kg WÜRZÖL OK FIX UND FERTIG, seasoned oil, art.-code 410/29 0001

## Manufacture:

Brush the roast with **WÜRZÖL OK FIX UND FERTIG** and season with a blend of **JOELITO OG** and **BACON WÜRZUNG**.

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## **Chef de cuisine tip:**

Don't exceed a temperature of 4 °C during the manufacture process.

## **Customer tip for frying times and temperatures:**

Convection oven:	150-160 °C	60-70 minutes
Normal oven:	170-190 °C	60-70 minutes
Core temperature:	70-72 °C	