

Brewmaster roast

small portion roast from pork neck, stuffed



recommended
by our Chef de
cuisine!

Material:

700 g pork neck, not too fat

Ingredients for the stuffing:

100 g drinking water
100 g white bread or toast (from the day before)
25 g **LUCULLUS FIX FÜR KNÖDEL**, art.-code 403/84 0002
10 g cooking oil
100 g savoy cabbage, fresh
40 g cheese grinded (Emmentaler)
40 g smoked pork belly or bacon in fine cubes
20 g onions, finely chopped

Seasoning inside:

25 g/kg **HUSARENSTEAK**, spice salt, art.-code 405/67 0001

Gewirzmillen[®]

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Seasoning surface:

100 g/kg **BIERMARINADE OG**, art.-code 411/80 0002

or

100 g/kg **BRAUMEISTERMARINADE OG**, art.-code 411/90 0002

Manufacture:

Remove the outer leaves of the savoy cabbage. Remove the stalk from the remaining leaves and slice those leaves into thin stripes. Heat some fat in a roasting tin and sauté the bacon cubes and the onions. Then add the sliced savoy and fry for ca. 3 minutes until the liquid is completely boiled away. Season with the **HUSARENSTEAK** and cool down as quick as possible.

Mix the cold water, oil and the **LUCULLUS FIX FÜR KNÖDEL** until you have a viscid liquid. Cut the bread into cubes and admix with the viscid pre-mix. Then add the prepared savoy and the grinded cheese and admix well, let this mass rest for a while. If the texture is to soft you may add some breadcrumbs.

Half the pork neck lengthwise and cut each piece again lengthwise to a flat big slice. This will help you to get not such a thick roulade in the end.

Spread the stuffing on both big slices by leaving an edge of ca 2 cm each side. Roll the meat and fix with a roulade band (not to strong). Brush the corded roast with the desired **MARINADE**.

Let marinate in the refrigeration for approx. 12 hours.

Chef de cuisine tip:

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

Don't bind the roast to strong, the meat will expand during the frying process and the band would press into the roast. This would cause a increased meat juice loss.

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: 70-75 °C