

# Canadian pork roast

*small portion roast from pork neck, stuffed*



recommended  
by our Chef de  
cuisine!



## Material:

850 g pork neck, not too fat

## Ingredients for the stuffing:

150 g smoked pork belly slices  
mustard and honey, well mixed

## Seasoning:

20 g/kg **WÜRZÖL OK FIX UND FERTIG**, seasoned oil, *art-code 410/29 0001*  
25 g/kg **WEINBAUER**, spice salt, *art.-code 405/50 0002*

**Gewirzmillen**<sup>®</sup>

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## Manufacture:

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.

Season the insides by spreading the honey-mustard mix on the surface and sprinkle with WEINBAUER. Arrange the smoked pork belly slices on top, roll the meat and fix with a roulade band (not too strong). Brush the corded roast with the **WÜRZÖL OK FIX UND FERTIG** and season with **WEINBAUER**. 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 too strong, the meat will expand during the frying process and the band would press into the roast. This would cause an 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	