

Farmer's roast

from pork, stuffed



recommended
by our Chef de
cuisine!



Material:

800 g pork neck, not too fat

Ingredients for the stuffing:

100 g sauerkraut, canned, well squeezed
50 g smoked belly in stripes or cubes
50 g leek, in fine rings
10 g **RÖSTZWIEBELN (ROASTED ONIONS)**, art.-code 519/10 0001

Seasoning:

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

Gewirzmillen[®]

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Manufacture:

Mix the sauerkraut well with the other ingredients for the stuffing.

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 meat slices with **WEINBAUER** and arrange the sauerkraut mass evenly on them by leaving an edge of ca 2 cm each side.

Roll the meat and fix with a roulade band (not too strong). Brush the corded roast with **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: 70-72 °C