

FINGER STICKS OF PORK, BEEF AND POULTRY

ready to cook



recommended
by our Chef de
cuisine!



Material:

pork loin, beef rump, turkey or chicken breast,
wooden skewer (e.g. **BAMBOO FLAGSKEWER 150 mm**, art.-code 900/48 0001)

Seasoning:

80 - 100 g/kg **PAPRIKA WÜRZMARINADE OG**, art.-code 411/25 0003
80 - 100 g/kg **KRÄUTER-KNOBLAUCH WÜRZMARINADE OG**, art.-code 411/26 0003
80 - 100 g/kg **AKROPOLIS GYROS WÜRZMARINADE**, art.-code 410/12 0006
80 - 100 g/kg **CURRY WÜRZMARINADE**, art.-code 410/14 0009
80 - 100 g/kg **TEXAS WÜRZMARINADE**, art.-code 410/34 000

Manufacture:

Slice the meat into bigger stripes (ca. 2 x 2 x 10 cm). Marinate with the particular marinade (pork with **PAPRIKA**, **KRÄUTER-KNOBLAUCH**, **AKROPOLIS** or **TEXAS**; beef with **PAPRIKA**, **KRÄUTER-KNOBLAUCH** or **TEXAS** and poultry with **AKROPOLIS GYROS** or **CURRY**) and let rest over night in the cooling. Put then on skewers and decorate the endings individually (e. g. with paprika, zucchini, pineapple).

Chef de cuisine tip:

To keep the colour stability inside of the sales counter, do not exceed a temperature of 4 °C during the manufacture process.

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