

# French country-style roast

from pork, stuffed



recommended  
by our Chef de  
cuisine!



## Material:

800 g pork neck, not too fat  
alternatively: pork loin without bones

## Ingredients for the stuffing:

120 g mild blue mould cheese  
80 g pears canned, in slices

## Seasoning:

80-100 g/kg KRÄUTER-KNOBLAUCH WÜRZMARINADE OG, art.-code 411/26 0003

**Gewirzmillen**<sup>®</sup>

# French country-style roast

*from pork, stuffed*

## Manufacture 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.

Spread the meat slices with **KRÄUTER-KNOBLAUCH WÜRZMARINADE** and arrange the pear and cheese slices 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 **KRÄUTER-KNOBLAUCH WÜRZMARINADE**.  
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.

To avoid too much liquid from the pears let them drip off.

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.

You may refine the roast by adding some chopped walnuts to the stuffing.

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