

Stuffed pork steak FRANCE

ready to cook



recommended
by our Chef de
cuisine!



Material:

pork loin, sliced into butterfly steaks
wooden skewer (e.g. **BAMBOO FLAGSKEWER 150 mm**, art.-code 900/48 0001)

Ingredients for the stuffing (for about 10 stuffings):

300 g blue mould cheese, in slices
200 g pears, canned, in slices

Seasoning:

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

Manufacture:

Marinate the insides of the butterfly steaks with **KRÄUTER-KNOBLAUCH WÜRZMARINADE OG** and fill each steak with one slice of cheese and one slice of pear. Fold the steak up and close with a wooden skewer. Spread some with **KRÄUTER-KNOBLAUCH WÜRZMARINADE OG** also on the surface of the steaks.

Chef de cuisine tip:

The steaks are suitable for pan and for indirect barbecue. Fry the steak at high temperature both sides and then decrease the temperature, this avoids the burning of the spices.

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