

# Braumeister Steak – Master brewer steak

*of pork, ready to cook*



recommended  
by our Chef de  
cuisine!



## Material:

neck of pork steak, ca. 160 g

## Seasoning:

100 g/kg **BRAUMEISTERMARINADE OG**, art.-code 411/90 0002

## Manufacture:

Spread **BRAUMEISTERMARINADE OG** on the pork steaks and let marinate for about 12 hours in the cooling.

## Chef de cuisine tip:

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

**Gewirzmillen**<sup>®</sup>