

Mediterranean pork roast

small portion roast from pork neck, stuffed



recommended
by our Chef de
cuisine!



Material:

700 g pork neck, not too fat

Ingredients for the stuffing:

100 g drinking water
100 g white bread or toast (from the day before)
25 g **LUCULLUS FIX FÜR KNÖDEL**, art.-code 403/84 0002
10 g cooking oil
50 g feta cheese, cubed
40 g spinach leaves, frozen material
25 g dried tomatoes, cubed
15 g **RÖSTZWIEBELN**, roasted onions, art.-code 519/10 0001
KNOBLAUCHPFEFFER GROB, spice salt, art.-code 402/53 0004

Seasoning:

25 g/kg **WÜRZÖL OK FIX UND FERTIG**, seasoned oil, art.-code 410/29 0001
25 g/kg **GYROS RHODOS**, spice salt, art.-code 405/52 0001

Gewirzmillen[®]

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Manufacture:

De-frost the spinach leaves, squeeze it well and chop it. Heat some fat in a roasting tin, sauté the spinach and season with **KNOBLAUCHPFEFFER GROB**.

Mix the cold water, oil and the **LUCULLUS FIX FÜR KNÖDEL** until you have a viscid liquid. Cut the bread into cubes and admix with the viscid pre-mix. Then add the cubed feta cheese, prepared spinach, tomato cubes and **RÖSTZWIEBELN** and fold them in well, let this mass rest for a while. If the texture is too soft you may add some breadcrumbs.

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 insides with **GYROS RHODOS**. Spread the stuffing on both big slices 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 the **WÜRZÖL OK FIX UND FERTIG** and season with **GYROS RHODOS**.

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: 70-75 °C