

Mustard roast Allgaeu style

from pork, stuffed



recommended
by our Chef de
cuisine!



Material:

800 g pork neck, not too fat

Ingredients for the stuffing:

100 g drinking water
90 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 leek
10 g parsley

Seasoning:

25 g/kg **HUSARENSTEAK**, spice salt, art.-code 405/67 0001
50 g/kg mustard, hot

Gewirzmillen[®]

Mustard roast Allgaeu style

from pork, stuffed

Manufacture:

Mix the cold water, oil and the **LUCULLUS FIX FÜR KNÖDEL** until you have a viscid liquid. Cut the bread into cubes and the leek into fine rings and rinse with hot water. Admix the bread, leek and parsley with the viscid pre-mix. 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 meat slices with **HUSARENSTEAK** and 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 mustard and season with **HUSARENSTEAK**.

Let marinate in the refrigeration for approx. 12 hours.

Alternative:

You may also fill the stuffing mass into sterile casings cal. 40 and boil them in the cooking chamber or boiler. To make the filling of the meat easier place the cooked stuffing roll in the freezer and slightly freeze it.

Take the pork necks and make a hole lengthwise in the middle with a big knife. Now you could push the slightly frozen filling into the meat pocket. Brush the stuffed roast with mustard and season with **HUSARENSTEAK**.

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