# Schweinesteak MEXICO – pork steak MEXICO

*ready to cook, suitable for pan and barbecue*

recommended by our Chef de cuisine!

## Material:

neck of pork without bones

**Alternative:**
pork loin without bones

## Seasoning:

25g/kg **WÜRZÖL OK FIX UND FERTIG,** without garlic, *art.-code 410/29 0001*
20g/kg **MEXICANA,** spice salt, *art.-code 402/89 0001*
5 g/kg **KNOBLAUCHPFEFFER,** coarse spice salt, *art.-code 402/53 0004*

## Manufacture:

Cut the neck of pork into 150–160 g steaks. Oil the steaks with **WÜRZÖL OK FIX UND FERTIG,** sprinkle with a mix of **MEXICANA** and **KNOBLAUCHPFEFFER** and press this slightly on the meat.

## Chef de cuisine tip:

Do not exceed a temperature of 4 °C during manufacture.

## Notes:

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