

Schweinesteak MISTRAL – pork steak MISTRAL

ready to cook



recommended
by our Chef de
cuisine!



Material:

pork loin sliced to butterfly steaks
without chain
wooden skewer

Alternative:

chicken breast, without skin
veal topside

Ingredients for ca. 10 stuffings:

250 g Mozzarella, Italian cheese
100 g dried tomatoes
100 g olive slices
50 g spring onion (small rings)

Gervinmiller®

Schweinesteak MISTRAL – pork steak MISTRAL

ready to cook

Seasoning:

100 g/kg **ROMA WÜRZMARINADE**, *art.-code 410/50 0002*

Alternative:

25 g/kg **WÜRZÖL OK FIX UND FERTIG**, without garlic, *art.-code 410/29 0001*

20 g/kg **GYROS RHODOS**, spice salt, *art.-code 405/52 0001*

Manufacture:

Slice the dried tomatoes in even stripes.

Shower the olives with cold water and let then drain in a sieve.

Dice the mozzarella.

Mix all the stuffing ingredients.

Spread some **ROMA WÜRZMARINADE** on the insides of the steaks. Add stuffing material on one side of the steak, fold up and close with a wooden skewer.

Now marinate the complete surface with **ROMA WÜRZMARINADE**.

Chef de cuisine tip:

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

Take the meat in time out of the cooling before barbecuing so that the meat can condition to the room temperature otherwise the following cooking time will change.

Preheat the electro, gas or wood barbecue grill and barbecue each side for about 3–4 minutes. Take care that the temperature is not too high.

Instead of dried tomatoes you may also use fresh tomato cubes (without kernels).