

Rosemary roast

from pork



recommended
by our Chef de
cuisine!



Material:

700 g pork loin, without bones and sinew
rosemary boughs fresh
bacon (only the fatty white part)

Seasoning:

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

Manufacture:

Brush the roast with **WÜRZÖL OK FIX UND FERTIG** and season with **GYROS RHODOS**.
Place a thin stripe of bacon lengthwise on top of the loin and arrange some rosemary boughs on top. Fix with roulade band with 2 cm space in between.

Gewirzmillen[®]

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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	50-55 minutes
Normal oven:	170-190 °C	50-55 minutes
Core temperature:	58-62 °C	medium done (rose)