

# RUSTIC BARBECUE TORCH

ready to cook



recommended  
by our Chef de  
cuisine!



## Material:

pork belly, lean, without rind and gristle sliced in thin longish stripes  
(length ca. 30 cm, thickness ca. 5 mm)

## Seasoning:

80–100 g/kg ROMA WÜRZMARINADE OG, art.-code 410/50 0002  
Of course you may use all other GEWÜRZMÜLLER marinades as well.

## Manufacture:

Marinate the meat and wrap long wooden skewers with the stripes.

## Chef de cuisine tip:

Don't exceed a temperature of 4 °C during the manufacture process.  
Suitable for oven 170 °C, 15–20 minutes and indirect barbecue 4–5 minutes  
each side.

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