

Stuffed pork steak VERONA

ready to cook



recommended
by our Chef
de cuisine



Material:

pork loin, sliced into butterfly steaks
wooden skewer (e.g. BAMBOO KNOTSKEWER 105 mm, art.-code 900/49 0001)

Ingredients (for the stuffing):

arugula or rocket salad
pine kernels, crushed
cream cheese

Seasoning:

80–100 g/kg ROMA SEASONED MARINADE, art.-code 410/50 0002

Gewirzmillen[®]

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Manufacture:

Wash the arugula, hackle it a little bit and sweat in olive oil. Toast the pine kernels golden brown in a pan without fat. Let both chill afterwards.

Then admix them with the cream cheese.

Marinate one inside of the butterfly steaks with **ROMA WÜRZMARINADE OG** and spread on the other inside the cheese cream. Fold the steak up and close with a wooden skewer. Spread some **ROMA WÜRZMARINADE OG** also on the surface of the steaks.

Chef de cuisine tip:

To keep the colour stability inside of the sales counter, do not exceed a temperature of 4 °C during the manufacture process. The marinated steaks should rest for at least 6 hours in the cooling.

The toasting of the pine kernels without fat leans them a nutty flavour.

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.

Pre-heat the electro, gas or wooden barbecue grill and barbecue the steaks each side for about 3–4 minutes. Take care that the temperature is not too high.