

Stuffed pork steak GÄRTNERIN

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*)

Alternative: chicken breast or veal topside

Ingredients (for ca. 12 stuffings):

150 g feta cheese
175 g **BRATENFÜLLUNG GEMÜSE**, *art.-code 401/77 0002*
325 g water

Seasoning:

100 g/kg **AKROPOLIS GYROS - WÜRZMARINADE**, *art.-code 410/12 0006*

Variation:

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*

Gewirzmillen[®]

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Manufacture:

Mix the **BRATENFÜLLUNG GEMÜSE** with the water and add the crushed feta cheese. Marinade the insides of the butterfly steaks with **AKROPOLIS GYROS - WÜRZMARINADE** and spread on one inside the stuffing. Fold the steaks up and close with a wooden skewer. Spread some **AKROPOLIS GYROS - WÜRZMARINADE** 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.

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.