



**Taste & Technology**

## Secreto SV

### Recipe number:

04.10.026

### Starting material:

1000 g Pork secreto

### Seasonings & additives:

30 g	Liq-Würz Gourmet MARINA	514300
45 g	Hot Smokey Rub	1829400

### Processing procedure:

Rub the Liqwürz Marina into the pork secreto and then massage in the rub.

Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

### Preparation:

Cook in a water bath at +70°C for 2 hours.

Remove the cooked secreto from the bag and BBQ on all sides until crispy.

### EU Food Information Regulation:

Pork, rapeseed oil, seasoning (contains MUSTARD), sea salt, cane sugar, smoked paprika powder (paprika, smoke), smoked salt (table salt, smoke), spice extracts

### Analysis:

Calorific value KJ	835 KJ
Calorific value Kcal	200 Kcal
Fat	13.3 g
Saturated fatty acids	2.8 g
Carbohydrates	2.7 g
Sugar	1.4 g
Protein	17.3 g
Sodium	0.5 g
Salt	1.3 g