



**Geschmack & Technologie**

## Schweinemedallions auf Metaxasauce

### Recipe number:

ER2500024

### Raw material:

1.00 kg Pork fillet

### Spices & processing aids:

0.02 kg Gyros rot mit jodiertem Speisesalz 504500

0.75 kg Würzsauce für Gyros mit Metaxa 453401

### Processing sequence:

Trim the pork fillet and cut into medallions, approx. 60g each, then season with 20 g/kg gyros red.

Pour the metaxa sauce into the oven dish and place the medallions on top.

Cook the oven dish in the Airfryer at +200 degrees for approx. 12 to 15 minutes.

### Ingredients:

pork meat, water, CREAM, rapeseed oil, tomato purée, cheese spread preparation (CHESTER CHEESE, CREAM, BUTTER, emulsifying salts: E 331 sodium citrates), Metaxa brandy, beef fond (beef extract, salt, button mushroom concentrate, tomato concentrate, carrot concentrate), iodized salt (salt, potassium iodate), MILK PROTEIN, spices, modified starch, sugar, salt, yeast extract, herbs, thickening agent: E 415 xanthan gum, flavour enhancer: E 621 monosodium glutamate, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), acid: (E 270 lactic acid, E 330 citric acid), natural flavourings

### Nutrition declaration:

energy value	602kJ
energy value	144kcal
fat	8,1g
saturates	2,4g
carbohydrate	2,6g
sugar	1,8g
polyols	0,8g
protein	13,9g
sodium	0,6g
salt	1,4g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.