



**Geschmack & Technologie**

## Pork fillet wrapped in bacon with hunter's sauce

### Recipe number:

ER2500805

### Raw material:

0.25 kg Bacon  
1.00 kg Pork fillet

### Spices & processing aids:

0.40 kg	Feine Würzsauce "Jägersauce" mit Champignons	1840400
20 g	Grill-, Roll-, Spießbraten Gewürzsalz FREE	484800

### Processing sequence:

Trim the pork fillet, season with Grill Roll Spießbraten and wrap in bacon.

Pour the hunter's sauce into an oven dish and place the pork fillet on top of the sauce.

Cook in the air fryer at 200 °C for 12 to 15 minutes.

Cook in the oven at 200 °C (fan oven) for approx. 15 to 20 minutes.

### Ingredients:

pork meat, water, button mushrooms, CREAM, salt, modified starch, spices, MILK PROTEIN, sugar, dextrose, flavourings, caramel, LACTOSE, mushroom extract (button mushroom extract, porcini extract), hydrolysed vegetable protein, thickening agent: E 415 xanthan gum, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), acid: E 330 citric acid, pork rinds

### Nutrition declaration:

energy value	533kJ
energy value	127kcal
fat	6,1g
saturates	2,5g
carbohydrate	1,6g
sugar	0,7g
polyols	0,0g
protein	16,2g
sodium	0,7g
salt	1,7g

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