



Geschmack & Technologie

Braided Pork Skewer

Recipe number:

REZ2015002337
04.1.0.001

Starting material:

1000 g Pork belly without rind or bones

Seasonings & additives:

20 g BBQ, Rolling, Spit Roast "free" 580.500

Processing procedure:

Flash freeze the pork belly in a deep-freezing store and then cut it to create three thin slices which are still connected at one end. Plait the meat with the lean side facing upwards, push onto a skewer and season with the BBQ, rolling, spit roast seasoning.

Preparation:

Braided pork skewers can be cooked on a BBQ or in a frying pan.

EU Food Information Regulation:

Pork 56.0 %, pork bacon, table salt, spices, dextrose, seasoning, natural flavouring

Analysis:

Calorific value KJ	2,365 KJ
Calorific value Kcal	574 Kcal
Protein	9.9 g
Carbohydrates	1.0 g
Sugar	0.4 g
Fat	58.9 g
Saturated fatty acids	2.7 g
Sodium	0.6 g
Salt	1.5 g