



Geschmack & Technologie

Grilled Pork Belly Skewers

Recipe number:

REZ2015001860

Starting material:

1.00 kg Pork belly

Seasonings & additives:

0.03 kg	Liq-Würz Gourmet MARINA	514.300
0.04 kg	Dry Seasoning BBQ for Grilled Belly Skewers	260.601

Processing procedure:

Use a slicer to cut the pork belly without bones or rind lengthwise into thin slices.

Wrap two long belly slices around an approx. 25 cm long wooden skewer. Season the skewers with Marina oil and the dry seasoning.

Preparation:

Grilled belly skewers can be cooked on a BBQ or in a frying pan.

EU Food Information Regulation:

Pork 53.4 %, pork bacon, rapeseed oil, table salt, spices, dextrose, rice semolina, seasoning, sugar, natural flavouring, smoked salt (table salt, smoke), acidity regulator: E 262 Sodium acetate

Analysis:

Calorific value KJ	2,384KJ
Calorific value Kcal	578Kcal
Fat	59.1g
Saturated fatty acids	2.9g
Carbohydrates	1.8g
Sugar	0.6g
Protein	9.6g
Sodium	0.5g
Salt	1.4g