



Geschmack & Technologie

Burnt Ends

Recipe number:
ER2600618

Processing sequence:

Cut the pork belly into 2 x 2 cm cubes and season with the BBQ Rub.
Cook the pork belly in the oven at +140 °C for approx. 1 hour.
Then coat with Piri Piri Sauce and caramelize in a pan for approx. 10 minutes.

Raw material:

1000 g pork belly

Spices & processing aids:

200 g	Liq würz Piri Piri Sauce	813050
40 g	Smokey Rub halal	1829300

Ingredients:

pork meat (pork meat), water, sugar, spices (contains YELLOW MUSTARD FLOUR), sea salt, brandy vinegar, cane sugar, modified starch, pineapple juice, tomato purée, paprika smoked (paprika, smoke), natural flavourings, salt, fruit juice concentrate (grapefruit, passion fruit, papaya, mango), smoked salt (salt, smoke), dextrose, thickening agent: (E 412 guar gum, E 415 xanthan gum), preservative: (E 211 sodium benzoate, E 202 potassium sorbate), caramel

Nutrition declaration:

energy value	1.015kJ
energy value	244kcal
fat	17,2g
saturates	7,0g
carbohydrate	7,2g
sugar	6,2g
protein	14,7g
sodium	0,5g
salt	1,3g
fibres	0,4g

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