

Spanish Marinated Pork Tenderloin

- 800-1000g pork tenderloin, whole or sliced into medallions
- 80-100g Spanish Marinade (8-10%)
- Optional: A touch of olive oil for pan-frying

Rub the pork tenderloin evenly with Marinade. Place in a sealed container or zipbbag and refrigerate for at least 4 hours, up to 24 hours.

Method

Ingredients

		%	Example Batch (g)
1	SPANISH SUNSET MARINADE 3KG PAIL, SJ# MM12634	10.0%	1,000
2	PORK LOIN	90.0%	9,000
		100%	10,000

Cover the meat evenly with the marinade. Place in a sealed container or zip bag and refrigerate for at least 4 hours, up to 24 hours.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

© 2026

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547