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**
1	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**

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