

## 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 zipbag 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
		<b>100%</b>	<b>10,000</b>

- 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.
- 1

### Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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