

BBQ Pork Fillet Wrap with Bacon and Beef

Method

Ingredients

		%	Example Batch (g)
1	PORK TENDERLOIN	57.0%	1,003
2	BEEF ROULADE	17.0%	299
3	STREAKY BACON	17.0%	299
4	BBQ MARINADE 2.3KG BOTTLE, SJ# MM12619	9.0%	158
		100%	1,760

- 1 The cleaned pork tenderloin should be trimmed at the top by about 15cm
- 2 Wrap the fillet with streaky bacon
- 3 Wrap the beef roulade around the outside of the bacon
- 4 Skewer at 2.5cm intervals
- 5 Cut into slices in between the skewers
- 6 Brush the marinade onto the surface of the slices

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins either side.

Serving Suggestion



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