

Spanish Garlic Pork Longboat

Method

Ingredients

		%	Example Batch (g)
1	PORK FILLET	76.0%	988
2	CREAM CHEESE	8.0%	104
3	GRATED CHEESE	8.0%	104
4	SPANISH GARLIC MARINADE 3KG PAIL, SJ# MM12620	8.0%	104
		100%	1,300

- 1 Trim the pork fillet to be free of fat
- 2 Cut long ways down the centre of the fillet to form a cavity
- 3 Mix the grated and cream cheese together
- 4 Fill the cavity with the cheese mixture
- 5 Seal the cavity loosely with toothpicks or skewers every 2cm
- 6 Lace around the skewers with twine
- 7 Brush the outside of the meat with the marinade

Cooking Suggestion

Pre-heat oven to 180°C and cook for 30-35 minutes. Ensure meat is cooked thoroughly before serving.

Serving Suggestion



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

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