

Crunchy Cheese Pork Fillet

A delicious crunchy cheese coated pork fillet.

Method

Ingredients

		%	Example Batch (g)
1	PORK FILLET	96.0%	960
2	GLUTEN FREE CHEESE COATER 3KG PAIL, SJ# SE72069	4.0%	40
		100%	1,000

- 1 Spread the coater on a counter sheet or tray.
- 2 Roll the joint in the coater ensuring good coverage.

Cooking Suggestion

Cook in a hot oven at 180°C for 40 mins until fully cooked with a core temperature of 75°C or above and allow to rest for 10 minutes before serving. To serve slice the pork into single ribs and serve with Duphinoise potatoes and caramelised red cabbage.

Serving Suggestion



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

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