



# ORIENTAL PORK LOIN



*a Masterclass in Meat...*

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## ORIENTAL PORK LOIN



### ORIENTAL PORK LOIN PREPARATION INSTRUCTIONS:

1. Mix the 500g of sausage meat with 25g of Spice Mix Del Mondo-Chinatown.
2. Make three deep incisions through the length of the pork loin.
3. Open up each incision and coat the insides liberally with Spice Mix Del Mondo Chinatown.
4. Trim spring onions and lay in bottom of each incision.
5. Fill each incision with the china town sausage meat (approx. 80g in each cut)
6. Tie joint up.
7. Marinade whole joint in World Grill Chinatown.
8. Skewer in-between each string with a kebab stick.
9. Finally season the joint with Spice Mix Del Mondo China Town.
10. Cut into slices, or present as a whole joint.

### INGREDIENTS:

Pork Loin (boneless & rindless approx. 1.5kg)  
500g of Plain Pork Sausage meat  
World Grill China Town  
Spice Mix Del Mondo China Town  
6 x Spring Onions

### COOKING INSTRUCTIONS

Pan Fry or bbq slices for 1-2 minutes each side or until cooked through.  
If roasting as a joint cook at 180c for 20 minutes per lb.



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### About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 120 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week. Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

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