



CHERRY COLA PORK



a Masterclass in Meat...

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STEP 1

Weigh out a ratio of 91% pork leg steaks or belly slices to 9% Cherry Cola Glaze.

STEP 2

Place all ingredients into a shaker bag and shake well until all of the glaze is covering the pork

STEP 3

Place the glazed Pork belly slices or Pork loin steaks into a smoothwall ovenable aluminium tray and seal or overwrap. Add cooking label, supplied by Scobie.
(recommend AS22100001 1000CC 660/box)

COOKING INSTRUCTIONS

Remove any outer sleeve packaging plus any over wrapping or film.
Leave the pork steaks or slices in the ovenable aluminium tray, brushing with an excess glaze.

Place the tray into a 170°C preheated oven and cook for 15minutes, then turn over steaks.
Cook for a further 10-15 minutes or until a core temperature of 75°C has been reached.

Leave to rest for 5 minutes before serving with savoury rice and / or a green salad.

INGREDIENTS:	%	Example Batch (g)
1 PORK BELLY SLICES or PORK LOIN STEAKS	91%	4500g
2 CHERRY COLA GLAZE, MM83002	9%	450g
	100%	4950g



For further information or advice on the product formulation or use of the ingredient please contact Scobie & Junor Ltd

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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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