



Lafiness Avignon

Recipe Ideas and Usage Instructions

Description

An enticing blend of herbs subtly complemented with onions. Suitable for all meats but particularly good with poultry and pork.

General

- Please stir contents with a clean spoon before use.
- Store in ambient conditions.
- Brush onto meat at between 8-10%.
- Can be added to a sausage recipe to create a new flavour – 250g to a 4.54kg (10lb) chopping
- Use in a stir fry at 8% usage to meat and vegetables.

Recipe Ideas

Lamb chump parcel

Boneless lamb chump, wrapped in smoked cured streaky bacon, apply a brush of marinade, wrap trussing bands around and garnish with rosemary.

Herby Chicken parcel

1 x small chicken breast, filled with AVO herb gourmet filling, wrapped in plain streaky bacon, brush on marinade.

Gourmet Venison sausage

Make your standard mix and add marinade to flavour.

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