



## **Lafiness Chimi Churi**

### **Recipe Ideas and Usage Instructions**

#### **Description**

A hot and spicy profile, rounded off with garlic, onion, chilli, lemon and fine herbs. Suitable for all meats but particularly good with poultry.

#### **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**

#### **Boneless pork roulade**

Bone and roll a pork loin, add 1 finely chopped red onion to fresh sausage meat and stuff the loin, roll and string, place skewers every 1cm, brush over marinade and slice into steaks.

#### **Chimi Churi Barnsley chops**

Cut the chops evenly, apply marinade and display, garnish with fresh mixed herbs.

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