



Lafiness Coffee and Black Pepper

Recipe Ideas and Usage Instructions

Description

An exotic and spicy blend with black pepper and paprika plus a bittersweet roasted coffee. Suitable for all meats but superb with beef and poultry.

General

- Please stir contents with a clean spoon before use.
- Store in ambient conditions.
- 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.
- Great with any beef - Rib eye steak, Rump steak, Sirloin Steak, T-bone steak. Take your pick.

Recipe Ideas

Coffee and black pepper stir-fry

1kg lean trimmed rump steak, 1 kg mixed vegetables, mix all ingredients together ready to display, brush marinade onto meat at between 8-10%.

Black Pepper Tomahawk steak

French trimmed brush on marinade ready to display.

Luxury Venison olives

Thin slice of venison frying steak, wrapped around any spicy sausage meat, brush over marinade and display.

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