



Lafiness French Garden

Recipe Ideas and Usage Instructions

Description

A perfectly balanced profile of herbs including garlic, chives, tarragon and thyme. Excellent with lamb, 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

Garlic over load chicken stir-fry

1 kg thin slices chicken well-trimmed, 1 kg mixed vegetables, 160g marinade, mix well and garnish with mixed vegetables.

French trimmed 4 bone rack of lamb

Trim well, apply marinade and display with fresh rosemary.

Garlic new potatoes

1 kg fresh new potatoes – add 80g marinade - mix well and display, add cracked black pepper and grated strong cheese.

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