



Lafiness Herb Butter

Recipe Ideas and Usage Instructions

Description

A subtle taste of butter, savoury spices, garlic with a hint of lemon. Suitable for all meats but particularly good with poultry, pork and lamb.

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

Herb butter beef fillet stir fry

1kg of fillet tails, 80g marinade, 1kg mixed vegetables, peppers, mushrooms.

Stuffed herb butter mushrooms

Large open cup mushrooms, mix grated cheese with the herb butter marinade, apply to the mushrooms.

Herby pork loin steaks

1kg fresh pork steaks, 80g marinade, display with fresh garlic cloves and dried parsley.

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Whilst the above information is correct to the best of our knowledge no guarantees can be given, implied or assumed.