



## **Lafiness Lemon, Chilli and Ginger**

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

#### **Description**

A balanced combination of citrus elements and spices. Visually appealing with a pungent lemon aroma. Suitable for all meats but superb with poultry, lamb 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**

#### **Lemon, Chilli and Ginger Spatchcock chicken**

Trim the back bone out, place on a tray, brush on marinade.

#### **Lemon, Chilli and Ginger Duck stir-fry**

1kg strips of duck must be lean, 800g of mixed veg great, 200g bean sprouts, 160g marinade – Mix well. Add 20g diced chillies to make hotter if required.

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