



Lafiness Mango Chilli

Recipe Ideas and Usage Instructions

Description

A fruity well balanced profile with pieces of mango and pineapple. Paprika, curry spices and chilli complement the sweetness. Suitable for all meats. Excellent 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

Mango chilli pork steaks

1kg thick cut pork leg steaks, 100g marinade, brush on to the pork, garnish with dried chilli flakes.

Mango chilli beef sausage

Make your standard beef sausage mix, add 6-8% marinade for a great flavour.

Mango chilli venison steaks

1kg fresh venison leg steaks, brush on marinade, garnish with extra chillies.

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