



Lafiness Red Chilli

Recipe Ideas and Usage Instructions

Description

A hot and flavoursome fruity combination including paprika and chillies. Not for the faint hearted! Suitable for all meats but particularly good with poultry, beef 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

Hot red chilli pork

Thick cut belly pork slices fresh trim the bone, apply red chilli marinade, garnish with slices of green chillies and sesame seeds.

Beef flat iron steaks

Lightly score the flat iron, apply 10% red chilli marinade.

Red chilli Lamb Kebabs

1kg diced lean lamb leg, mixed diced red and green peppers and fresh diced red onion place onto skewer apply marinade - Add sesame seeds if you wish.

Tel 0161-331-4923
sales@ifing.co.uk

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