



Lafiness Red Wine and Shallots

Recipe Ideas and Usage Instructions

Description

A robust combination of traditional hearty flavours. Suitable for all meats but particularly good with beef, game and poultry.

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

Lamb henry

4 x 500g shoulder joints, 200g la finesse, mix well and garnish with small shallots.

Duck legs with red wine and shallots

4 x fresh duck legs, brush on marinade, and chop up some shallots (fine) to garnish.

Venison kebabs

1kg fresh diced venison, 80g marinade, fresh green peppers diced, garnish with fresh diced shallots

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

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