



Lafiness Spicy Lemon

Recipe Ideas and Usage Instructions

Description

A fruity and sweet flavour with a citrus tang, rounded off with coriander notes. 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

Citrus Burst Stir-fry

1kg duck strips must be lean, 1kg sliced mixed veg, add 160g marinade.

Spicy lemon duck breast

1kg fresh duck breast, diamond score the skin, add 80g marinade, garnish with sliced fresh lemon.

Lemon chicken kebabs

1kg diced chicken, green peppers, red onion, 80g marinade, and mix together place on skewers.

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