

A rich, complex, umami glamour profile with miso powder, honey blossom and a variety of spices such as paprika, garlic, coriander, black pepper, turmeric and chilli. A concentrated, thick, savoury sauce with a sweet and spicy kick!



RECIPE CARD



Red Miso

PORK MEDALLIONS

AVO Red Miso Rib Sauce

Pork Tenderloin

Sesame Seeds (*garnish, optional extra*)

Black Onion Seeds (*garnish, optional extra*)

Coriander (*garnish, optional extra*)



OVEN



SERVE WITH ASIAN SLAW

1. Start by removing the silverskin from the **pork tenderloin** and any excess fat.
2. Proceed by removing the tail end and slicing the **tenderloin** into 2 inch medallions.
3. Place the medallions onto a bed of **AVO Red Miso Rib Sauce**, around 20-25%. Brush a small amount over the medallions also, this will prevent them from drying out and offer greater visual appeal.
4. Sprinkle over the **sesame seeds** and **black onion seeds**. This combination works brilliantly for garnish and will impart flavour also.
5. Finally, a sprinkle of fresh **coriander**.

Red Miso

BELLY BURNT ENDS

AVO Red Miso Rib Sauce

Belly Pork

Red Chilli

Green Chilli

Sesame Seeds



OVEN



GREAT WITH RICE

1. To prepare the **belly pork**, start by removing the skin and the bones and slicing it into roughly 1 inch cubes.
2. Place the **belly pork** into a mixing bowl and stir through 20%-25% **AVO Red Miso Rib Sauce**. A rib sauce is much thicker and stronger than a typical sauce so it's important to use it at a lower usage rate than a regular sauce, think of it as a half way house between a sauce and an oil base marinade!
3. Finish by garnishing with sliced **red** and **green chilli**. These will offer colour and an extra little kick of heat!
4. A sprinkle of **sesame seeds** for the finishing touch.



For allergen information, please refer to the relevant product specification.

