

# Red Miso

## ASIAN INSPIRED TIGER TAILS



### INGREDIENTS

AVO Red Miso Lafiness

Pork Tenderloin

Pak Choi

Spring Onion

Streaky Bacon



### METHOD

1. Prepare the **pork tenderloin** by trimming the silverskin off the top first and then slice length ways down into the tenderloin, but not all the way through.
2. Brush the inside of the **pork tenderloin** with **AVO Red Miso Lafiness**.
3. Slice the **pak choi** and **spring onions** into stir fry strips and place evenly onto the **pork tenderloin**.
4. Take the lengths of **streaky bacon** and slice into halves.
5. Place the **streaky bacon** halves on top of the **pork tenderloin**. Ensure the bacon is overlapping with the fat side on show.
6. Add a few trussing bands to hold the piece together.
7. Finally, brush exterior of the product with **AVO Red Miso lafiness** and lay some thinly sliced **spring onions** along the top for garnish.



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



OVEN



SERVE WITH EGG NOODLES

**AVO Lafiness Japanese Style Red Miso Butchers' Marinade** is another big, bold and punchy flavour for your customers to enjoy. A rich, russet red and glossy marinade, created with Red Miso, Leek, Ginger, Paprika, Garlic, Chilli and Coriander.