

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.



RECIPE CARD



Red Miso

STUFFED SKIRT STEAK

AVO Red Miso Lafiness

Beef Skirt Steak

Shallots

Mixed Peppers

Sesame Seeds (*garnish, optional extra*)



OVEN



MIXED
VEGETABLES/RICE

1. Lay the **beef skirt steak** out flat and use meat tenderiser/fat basher to get uniformed thickness across the whole piece.
2. Whilst flat, brush the inside with **AVO red miso marinade**.
3. Slice the **shallots** and **mixed peppers** and spread out across the piece of skirt steak.
4. Starting from the smallest end, roll tightly all the way ensuring the filling is kept inside.
5. Brush the exterior with **AVO red miso** and sprinkle over **sesame seeds**.
6. This can be retailed as a whole joint like pictured or can be skewered and sold as slices.



Red Miso

COD FILLET WITH ASPARAGUS

AVO Red Miso Lafiness

Cod Fillet

Asparagus

Dill (*garnish, optional extra*)




OVEN



MIXED
VEGETABLES/RICE

1. Pat dry the portioned **cod fillet** and brush with **6-8% Red Miso marinade**. Ensure all sides of the fillet and coated.
2. In an oven ready aluminium foil tray add the **asparagus** evenly across the bottom.
3. Place the marinated **cod fillet** on top of the **asparagus** in the aluminium tray.



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