

Korean

BELLY PORK



INGREDIENTS

AVO Korean Lafiness

Belly Pork

Sesame Seeds

Spring Onion

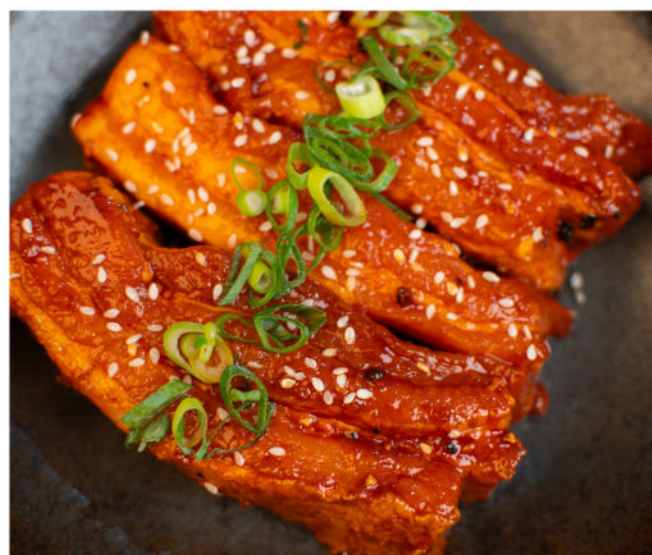


METHOD

1. Prepare **belly pork** by boning out and removing the skin.
2. Cut into chunky slices ensuring there is a good amount of fat remaining.
3. Marinade with **8% AVO Korean Marinade**. Mix thoroughly untill all are evenly coated.
4. Sprinkle with **sesame seeds** and some finely sliced **spring onion** for a visual boost.



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



BBQ/GRILL



GREAT WITH NOODLES

Inspired by Korean BBQ, our new AVO Lafiness Korean Butchers' Marinade has all the flavours you'd expect from this on trend profile.

With an umami base of soy sauce, sesame oil and a kick of chilli and ginger this rapeseed oil-based marinade certainly makes an impact!