

Korean

PORK STEAKS



INGREDIENTS

AVO Korean Lafiness

Pork Loin Steak

White Sesame Seeds

Black Sesame Seeds



METHOD

1. Slice **pork loin** into 1 inch steaks.
2. Marinade with **8% AVO Korean Lafiness**.
3. Mix **white and black sesame seeds** and roll the fat crust in the seeds.



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



BBQ



GREAT WITH TENDERSTEM

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!