

Black Garlic

PADRON PEPPERS



INGREDIENTS

AVO Black Garlic Lafiness

Padron Peppers



METHOD

1. Put your **padron peppers** in a bowl and add 6% **AVO Black Garlic Marinade**.
2. Mix thoroughly and ensure all are evenly coated.
3. Fill your tapas trays and serve!

The key with padron peppers is to cook them extremely hot and to blister the skin severely until they blacken in places and wilt. Enhanced by salt, they work as the perfect appetiser to any sharing meal!



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



BBQ/FRY



THE PERFECT APPETISER

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Black Garlic Butchers' Marinade is an on-trend flavour profile, which encompasses a pungent but fine balance of ingredients.

Black pepper, garlic, lovage, fenugreek seed, turmeric, chillies and fennel are combined in this attractive and glossy marinade.