

Fermented Chilli

PADRON PEPPERS



INGREDIENTS

AVO Lafiness Fermented Chilli Marinade

Padron Peppers



METHOD

1. Evenly marinate the the **Padron Peppers** in **8% AVO Lafiness Fermented Chilli Marinade**.
2. Serve out of a counter tray and/ or foils.



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



BBQ



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness brings bold, tangy heat with deep, savoury richness from slow-fermented chilli. Smooth, aromatic warmth with a lively kick-perfect for adding big, punchy flavour to any cut.

This dish leans into the authenticity of Korean cuisine, utilising fermented ingredients for their probiotic benefits.