

# Fermented Chilli

## PORK STEAKS



### INGREDIENTS

AVO Lafiness Fermented Chilli Marinade

Pork Loin Steak (*optional - shoulder end, increased flavour and moisture*)



### METHOD

1. Marinade the the **Pork Loin Steaks** in **8% AVO Lafiness Fermented Chilli Marinade**, allowing adequate marination time for the marinade to infuse the meat.
2. Serve in 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 Asian cuisine, utilising fermented ingredients for their probiotic benefits.