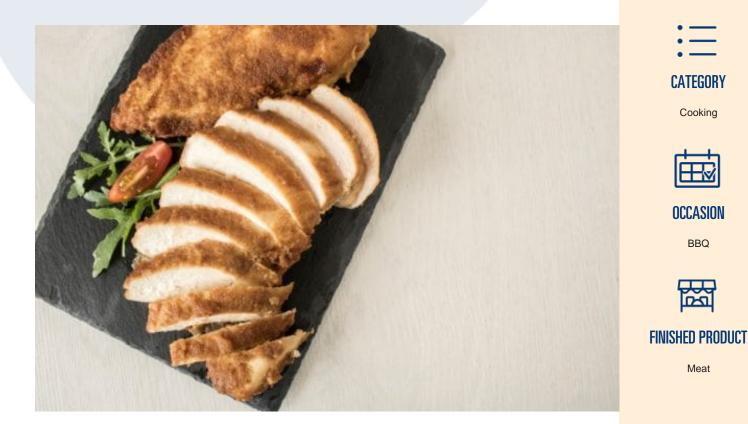


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SMOKED MEAT MARINADE

INGREDIENTS

Group 1

Ingredient Fermdor® Smoked Sugar Olive oil KG 0.200 0.100 0.300 Total Weight: 0.600

METHOD

- 1. Mix all the ingredients together using a whisk, forming a smooth paste.
- 2. Marinate the desired meat.
- 3. Leave to rest in a fridge for 24 hours.
- 4. Cook the meat and serve.