



CATEGORY

Cooking



OCCASION

BBQ



FINISHED PRODUCT

Meat

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.