

French Trimmed Pork

COWBOY BUTTER PORK LOIN CHOPS



INGREDIENTS

·AVO Lafiness Cowboy Butter marinade

Bone in Pork loin chops


Lemon zest/Slices (Optional Garnish)



METHOD

- 1) Take a piece of kitchen roll & dry your **bone in pork loin chops** completely
- 2) Cut down with your knife just above the **eye of the meat** & **scrape towards the end of the bone**
- 3) Remove all the **trimmings, membranes & fat** & **set aside**
- 4) **Scrape the bone** with the back of your knife to make sure its clean, this helps with presentation when a raw product but also more importantly once cooked
- 5) **Score the rind & fat** with your knife for extra **crackling**
- 6) Brush on your **AVO Lafiness Cowboy Butter marinade** at a usage rate of **8 - 10%** only on the meat, leaving the bone completely clean for presentation



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



1 SERVINGS



PAN FRY FOR 10 MINUTES

AVO Lafiness Cowboy Butter marinade is inspired by the online trend of using a spicy butter as a dip, this oil-based marinade brings rich flavours of butter complimented with herbs, garlic & mustard. A buttery, attractive & moreish marinade that is perfect with all meat, vegetables & potatoes.

Pair your Cowboy Butter bone in Pork loin chop with side dishes like polenta, fingerling flavoured potatoes & so much more

When cooking place the fat/Rind side down first to render that fat and get the best crackling!