



NEW

BRAISED PORK SHANKS, FULLY COOKED

OLYMEL PRODUCT CODE: : 97114

CASE WEIGHT : ± 3.84 kg

PIECE COUNT : 4 bags of 6 units (24)

PIECE WEIGHT: ± 160 g

FEATURES

BENEFITS

Fully cooked

Ready to use: time saving and low labour

Braised in a bag for 5 hours

Very tender and juicy. Cooking juices can serve as a base for sauce

Flat packed (6), vacuum packed

Low in sodium 300 mg / 100 g
19 g of protein

Meat ratio: 63 % (± 100 g)

Home made look, add variety to your menu

Ideal format for appetizer or main course

COOKING INSTRUCTIONS

Convection oven or combi oven :

Thaw the shanks. Take out of the bags and place on a roasting pan with the cooking juices. Bake at 190°C (375°F) for 15 à 17 minutes until you reach 72°C (162 ° F) in the center of the shanks.

Conventional oven (without convection mode) add 10 minutes to the previous method

BBQ: Pre-heat the BBQ at medium high and grill for 3-4 minutes on each side

Thawing methods:

- In the fridge for 12 hours.
- Under running cold water for 15-20 minutes
- Combi oven with steam at 85°C (185°F) for 5-7 minutes. Let stand for 5 minutes before
- opening the bags

SAUCES IDEAS FROM OUR CHEF :

Sweet & sour citrus sauce/ blueberries and maple syrup/ Maple & balsamic
Mustard crusted , roasted garlic sauce / Honeycomb sauce
Spices and cranberries chutney / caramelized apples and cider sauce

