

Pork rack 8 Bones



Advantages

A cut of the most sumptuous, lean pork that offers a unique flavour and presentation.

Usages

Versatile, this pork rack works well with flavours from around the world to create your menus and banquets.

Be Bold and daring!



Pork rack 'à la dijonnaise'

Preparation time: 5 minutes

Cooking time: 20 to 25 minutes per pound

Preparation

- Spread a defrosted Pork rack with a blend of 2/3 mustard and 1/3 honey.
 - Add salt, pepper and charbroil spices.
 - Oven bake with three bay leaves at 120 °C (250 °F) for 20 to 25 minutes per pound.
- Inside temperature: 63 °C (145 °F)
 - Slice, serve and...

Enjoy!

Distributor Code	Code	Description	in Case Quantity	Case Weight	SCC 14	Case Dimension (In.)	Case Skid	Portion Cost
_____	97402	Pork rack 8 bones	4	+/- 8.00 kg	9 0057459 58066 2	16 3/8 X 10 1/4 X 4 1/16	90	_____

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