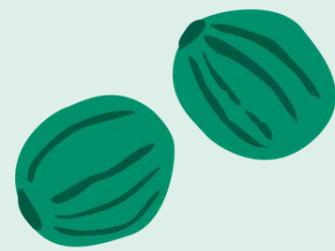


Hachee CIDER PORK STEAKS



Ingredients

2x125g Spare Rib Chops
200g Verstegen Hachee Sauce
Verstegen World Grill Seasalt and
Lampong Pepper Pure
15g Wholegrain Mustard
½ Leek shredded
100ml Dry Cider
Verstegen Decoration Mix France
Fresh Thyme



Method

Combine the Hachee Sauce with the wholegrain mustard, shredded leek and dry cider.

Coat the pork chop in World Grill Seasalt and Lampong Pepper.

Place the coated pork chop on the bed of sauce.

Garnish with Decoration Mix France and fresh thyme.



Verstegen adds that extra something.

