Harissa Hot Honey Pork Roulade



Ingredients

pork tenderloin (butterflied & flattened)
Verstegen World Spice Blend Mexican
20g Verstegen Harissa Hot Honey World Grill
150g cream cheese
roasted red peppers (jar)

Method

Mix the cream cheese with **Verstegen Harissa Hot Honey World Grill** and spread onto the flattened pork fillet.
Top with the roasted peppers and sprinkle over **Verstegen World Spice Blend Mexican**.
Roll up and wrap tightly in cling film.
Chill overnight to set or semi-freeze.
Remove the cling film and brush with more **Verstegen Harissa Hot Honey World Grill**.
Skewer at intervals and cut through.
Garnish as desired.