

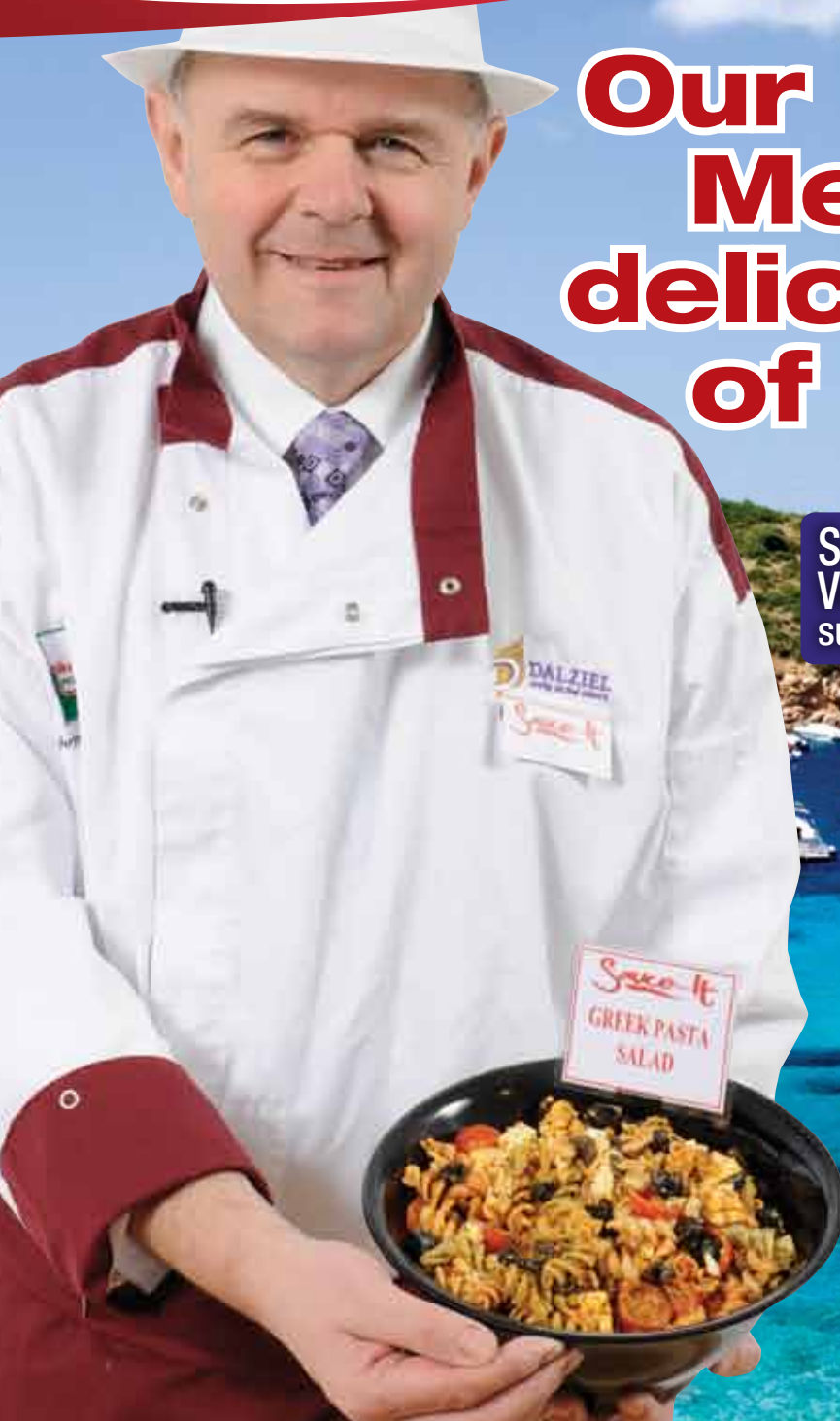
Sauce-It

with



Another Great Idea from Dalziel

Verstegen, with pleasure.



Our Big Greek Menu for a delicious taste of summer

Sauce-It & Verstegen supporting the Dalebrook 'Showtime' offer



Special Offer!

Buy any 2 of the featured World Grill Oils

(Lemon & Green Pepper, Royal Mint & Rosemary, Mediterranean, or Greek Passion)

and get a Spicemix Del Mondo Méditerrané or a Spicemix Del Mondo Sirtaki **FREE!** of charge.

Offer Period 26th July 2010 to 6th September 2010

David shows you how in our easy to follow Step-by-Step guides.

Visit www.dalziel.co.uk/sauce-it for our on-line guides and videos



Aberdeen - 01224 723 550

Stockport - 0161 406 7272

Haverhill - 01440 710 060

Bellshill - 01698 749 595

Leeds - 01977 605 590

Newbury - 01635 265 160

Newcastle - 0191 496 2680

Birmingham - 01384 573 197

Newport - 01633 898 150

Chorley - 01257 226 000

Nottingham - 0115 950 4084

Ashford - 01233 822 184

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Mediterranean Pork Loin



**STEP-BY-STEP
GUIDE**

- 1 Chilled pork loin
- 600g Sauce-It Burgermix with onion
- 5000g Chilled minced pork (80/20)
- 500g Cold water
- Verstegen Battermix No. 6
- Verstegen Fantasy Crumb Red
- 35g Verstegen World Grill Mediterranean
- Verstegen Spice Mix Del Mondo Mediterranean to taste
- 200g Feta cheese
- 150g Red peppers
- 150g Green peppers
- 200g Red onions



Step 1

Blend the minced pork with the Sauce-It Burgermix.



Step 2

Finely dice the Feta cheese and vegetables and mix with pork, then add water and mix well.



Step 3

(Mediterranean Pork Loin)
Add the Verstegen World Grill Mediterranean and mix thoroughly.



Step 4

Make a cut down the centre of the pork loin leaving 1/2" at one end uncut.

Greek Pork Loin



**STEP-BY-STEP
GUIDE**

- 1 Chilled pork loin
- 600g Sauce-It Burgermix with onion
- 5000g Chilled minced pork
- 500g Cold water
- 35g Verstegen World Grill Lemon & Green pepper
- Verstegen Spice Mix Del Mondo Mediterranean to taste
- 200g Feta cheese
- 150g Red peppers
- 150g Green peppers
- 200g Red onions



Step 5

Put the pork mix in your sausage filler.



Step 6

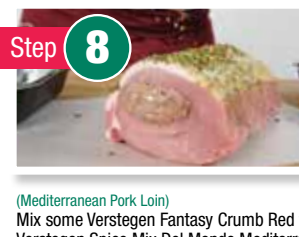
Place the loin onto your sausage nozzle and fill with the mix.



Step 7

(Mediterranean Pork Loin only)
Take 1 part Battermix No. 6 to 2 parts cold water and mix thoroughly.

Roll the top of the loin in the batter, allowing excess to drain.



Step 8

(Mediterranean Pork Loin)
Mix some Verstegen Fantasy Crumb Red with Verstegen Spice Mix Del Mondo Mediterranean to taste.

Roll the loin of pork (batter side) in the crumb blend until evenly coated, then place in fridge to set.

(Greek Pork Loin)
Brush the top of the loin with the Verstegen World Grill Lemon & Green Pepper and sprinkle with a small amount of Verstegen Spice Mix Del Mondo Mediterranean.

Can be sold as a joint or in slices.

Customer Cooking Guide:
Oven roast, grill or fry.

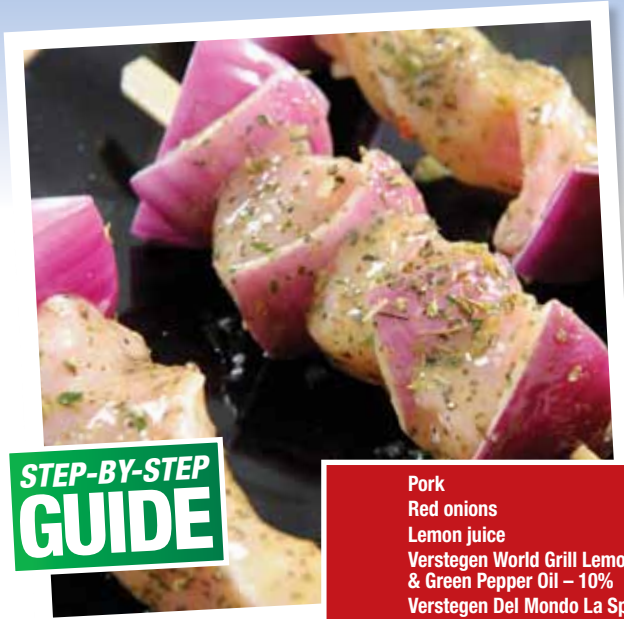
Sauce-It *with*

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Souvlaki



**STEP-BY-STEP
GUIDE**

Pork
Red onions
Lemon juice
Verstegen World Grill Lemon & Green Pepper Oil – 10%
Verstegen Del Mondo La Spezia
Herbs to garnish
180mm Tepo Gushi skewers



Step 1

Cut pork into strips or cubes and tumble in the lemon juice for several mins.



Step 2

Cut the onions into 1" squares and place meat and onion onto skewers. If using pork strips, twist either end to form as spiral.



Step 3

Oil the finished skewers with Lemon Pepper Oil.



Step 4

Sprinkle the skewers with La Spezia herbs to garnish.
Place onto a tray and finish off with a garnish of lemon slices and onion.

Customer Cooking Guide:
Grill, oven or BBQ as required.

Zoutsouzki



**STEP-BY-STEP
GUIDE**

5000g Lamb – well chilled
600g Sauce-It Mint & Rosemary Burgermix
500g Cold water
Verstegen World Grill Royal Mint & Rosemary Oil
Verstegen Sirtaki Del Mondo herbs
Herbs to garnish
180mm Tepo Gushi skewers



Step 1

Mince the meat twice on a 4.5mm plate. Add the burgermix to the meat and mix until evenly dispersed, add the water and mix again until blended.



Step 2

Form your desired weight of mince onto a skewer and place side by side onto a tray and slightly flatten them. With a knife, cut shallow diagonal scores across them on the face side.



Step 3

Brush or dip them with the Mint & Rosemary oil.



Step 4

Garnish with Sirtaki herbs, place onto a tray and display.

Customer Cooking Guide:
Oven, grill or BBQ turning several times.