

Cocina Aventura

INGREDIENTS

- ❖ Balkan Cevapcici Mix (usage 85 gram per 1 kilo product)
- ❖ Balkan Peninsula Burger Mix (usage 80 gram per 1 kilo product)
- ❖ Signature White Meat Adobo (usage 12 gram per 1 kilo product)
- ❖ Grill oil



FRESH INGREDIENTS;

- ❖ 300 gr ground pork
- ❖ 300 gr ground beef
- ❖ 200 gr ground lamb
- ❖ 800 gr mixed ground pork/beef or beef
- ❖ 1 kilo pork loin chops
- ❖ 200 gr red bell pepper
- ❖ 200 gr onion

PREPARATION; Cevapcici

Mix 300 g ground pork with 300 g ground beef and 200 g ground lamb. Grate or finely chop 100 g of bell pepper and a 100 g of onion. Mix everything together with 85 g of "Balkan Cevapcici Mix". Roll the meat in a sausages shape and divide in equal parts. Brush the meat lightly with oil and grill the Cevapcici on the BBQ or in a grill pan until done.

PREPARATION; Balkan Peninsula Burger

Grate or chop 100 g of bell pepper and a 100 g of onion very finely.

Mix with 800 g of ground pork/beef or ground beef. Weigh 80 g of "Balkan Peninsula Burger Mix" and mix everything thoroughly with the meat. Shape the meat into hamburgers, brush with oil and prepare them on the BBQ or a grill pan until golden brown.

PREPARATION; Marinated pork chops

Rub 1 kg chops with a 12 g of "Signature White Meat Adobo" and let it stand chilled for 12 hours. If you don't have tender pork meat available than dissolve 70 g of "Signature White Meat Adobo" in 1000 ml of purified water for a deep marinade.

Place the immersed meat covered in the refrigerator for 12 to 24 hours. Dry the chops with a paper towel and brush lightly with oil. For the best result we recommend a waterbed grill, but the results are also excellent on the BBQ or in a grill pan.

Serve with French fries and/or baguette and a salad.