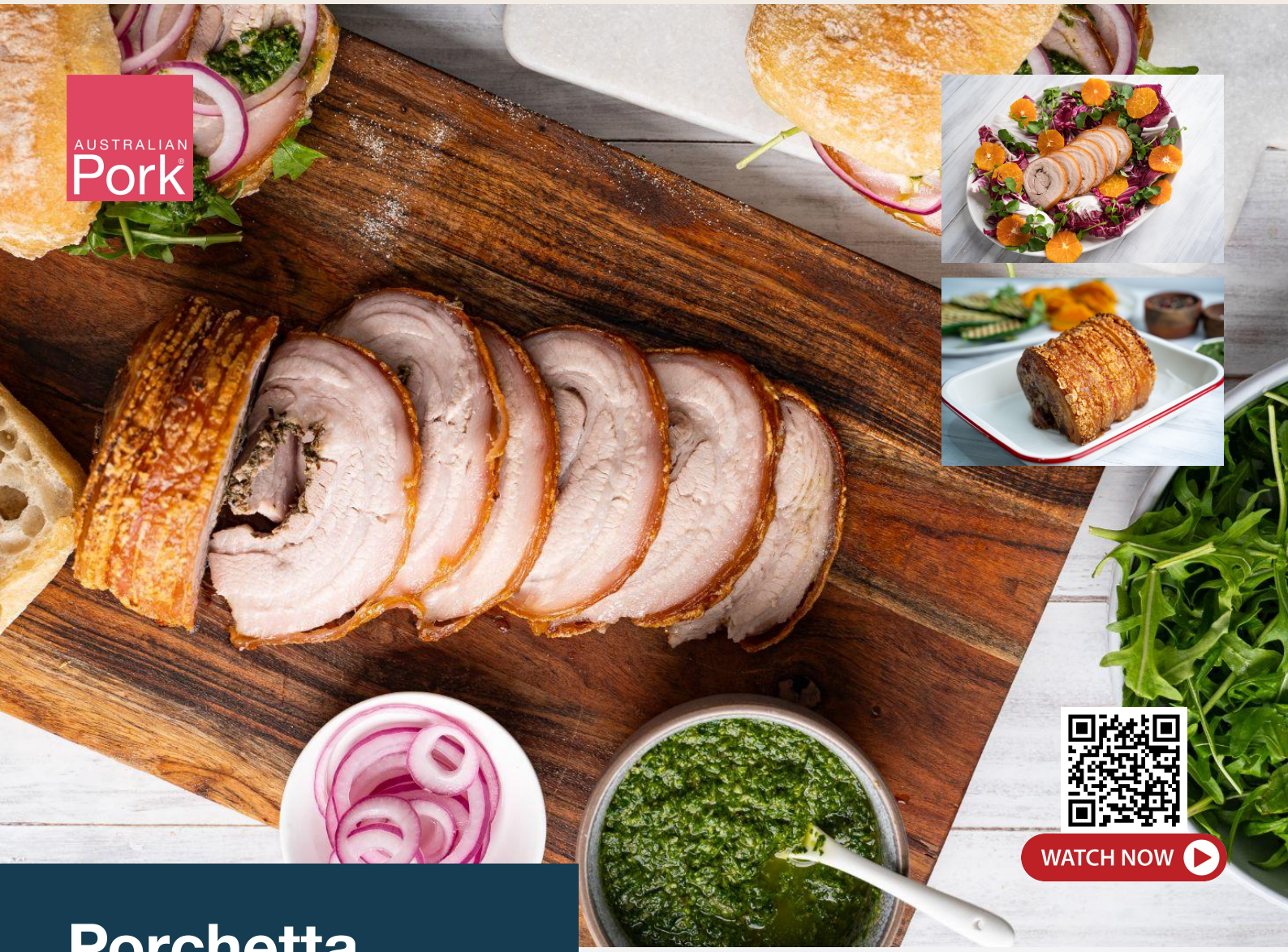
MEYER FOOD CO.

THE LEADERS IN SOUS VIDE



Porchetta Perfection

Heat & Serve in 80 mins

1 - 1.5 kg approx.

7 x 1.5 kg approx.

12 weeks chilled

Store between 0°C and 5°C

391
Porchetta

Starting with 100% premium Australian pork belly we then hand-roll it with a classic stuffing. Then, the magic begins as it undergoes a 16-hour sous vide journey. Inside, you'll find a fragrant stuffing blend of rosemary, parsley, garlic, and lemon peel. The sous vide method ensures that every fibre of this porchetta is infused with these incredible flavours.

- ✓ **Sous vide slow-cooked for 16 hours**
- ✓ **Perfect crackled in just 80 mins**
- ✓ **Makes for an incredible main**
- ✓ **Elevate salads & sandwiches**
- ✓ **Deep-fry slices for delicious burgers**

ORDER NOW: **P** (02) 9896 4809 | **E** orders@meyerfoodco.com.au | **W** www.meyerfoodco.au