



Spain Segovia Frozen Premium Suckling Pig Rack

西班牙塞哥維亞急凍乳豬鞍





Ingredients

Serving: 3-4

Main ingredient

Spain Segovia Frozen Premium Suckling Pig Rack (Ready to Cook) **1 pack**

Marinade

Black pepper	1 tea spoon
Sea salt	1 tea spoon
Paprika	1 tea spoon
Olive oil	1 tablespoon
English mustard	2 tablespoons
Garlic	2 tablespoons
Thyme	1 bundle
Rosemary	1 bundle
Lemon	1 pc

Decoration

Bean Sprout	to taste
Fig	1 – 2 pc

Side dish

Green asparagus	1 pack
Butter	10g
Salt	to taste
Black pepper	to taste



主要材料

西班牙塞哥維亞急凍豬鞍(即煮)

1包

醃料

黑胡椒

1茶匙

海鹽

1茶匙

紅椒粉

1茶匙

橄欖油

1湯匙

英式芥末

2湯匙

蒜蓉

2湯匙

百里香

1小束

迷迭香

1小束

檸檬

1個

裝飾

豌豆苗

適量

無花果

1 - 2個

配菜

青露筍

1包

牛油

10克

鹽

少許

即磨黑胡椒

少許



Step 步驟

1. Thawing and clean the suckling pig. Prick the skin and marinate. Keep in refrigerator for an hour.
2. Preheat oven to 200°C and bake suckling pig for 40 minutes. Put it to a stove and grill till the skin become crispy.
3. Fry asparagus in pan with butter, salt and black pepper.
4. Decorate the suckling pig with asparagus, fig and meat sauce.

1. 乳豬室溫解凍洗淨，把豬皮插針，將醃料塗上包好放入雪櫃醃一小時。
2. 將焗爐溫度調較至200度，將乳豬放入焗爐內焗40分鐘後，再放入面火爐以慢火燒脆表面。
3. 以牛油、鹽和即磨黑胡椒煎香青露筍備用。
4. 上菜碟上放上青露筍、無花果及乳豬鞍件，淋上豬汁點綴。