

**A VERY MERRY
CHRISTMASLAND**

& Happy New Year 2021



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 200C 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.
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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。