

GRILL & SERVE



Product Sheet



Bombachas Mini Bacon burgers

MARINATED PORK MEAT, READY TO ROAST
Approximate weight per hamburger 45 g
Total package weight 1 kg



Ingredients

- Pork ground meet
- Ground bread
- Onion
- Parsley
- Bacon
- Peach (according to season)
- Pineapple (according to season)
- Mango (according to season)
- Spices

*approximate weight per bombacha 200 g

Accompany with:

1. Artisan buns
2. Melted cheese
Manchego chesse
American cheese
Gouda chesse
3. BBQ souce Pork Shop

SIDES

1. French fries
2. Potato wedges
2. Mashed potatoes
3. Caramelized onions
4. Chilli peppers
5. Green salad
6. Arúgula
6. Tomato
7. Pickles

Product characteristics

1. High Vacuum packed
2. Expiration date is 8 months after the date of packaging. KEEP FROZEN
3. Once the product is opened, consume in its entirety in the next 5
4. Once you receive the product keep it frozen if it's not consumed right away
5. Raw, seasoned, ready-to-grill meat

How to defrost the product

A. AMBIENT TEMPERATURE
Without removing the product from its original packaging, place it in a container with little COLD water and leave it defrosting at room temperature. Once thawed, heat according to specifications suggested.

B. REFRIGERATION
One day before serving, place the product in its original packaging in refrigeration. Once defrosted, heat according to specifications suggested.

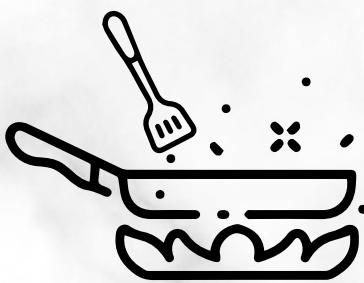
Cooking tips



PORKLUNCH

SUGGESTED

1. Thaw according to directions, preheat a non-stick frying pan until reaching a medium temperature. Add cooking spray and place the BOMBACHAS one by one, flattening them with the spatula to ensure better cooking and to adjust the size to your buns.
2. Fry the BOMBACHAS on both sides allowing the bacon to toast a little and then cover them in the same pan, lowering the heat, for 8 to 10 minutes or until the desired term is reached, this to help the meat reach a doneness uniform.
3. Serve and accompany with the garnishes of your choice.



Frying Pan



Grill

1. Defrost according to the suggested indications preheat the grill to LOW temperature and add enough cooking spray to prevent the meat from sticking to the grill, place the pans separately and fry them for 2 minutes per side allowing the bacon to toast slightly, if necessary, flatten each party with the spatula to ensure better cooking or adjust the size of the meat to your buns.

2. Defrost according to the suggested indications. Preheat the grill. Lower the lid of your grill or cover the BOMBACHAS, for 8 to 10 minutes or until the desired time is reached, this to help the meat reach an even cooking. . Try to maintain a low temperature on your broiler to achieve complete cooking of the meat without burning the bacon.

3. Serve and accompany with the garnishes of your preference