



Maple Flavoured Syrup

New and improved recipe to help you create delicious dishes!



Drizzle

- Pour over pancakes, waffles, muffins, ice cream, french toast or freshly sliced fruit.

Make a frosting

- Combine with cream cheese, mascarpone or cream to make a delicious frosting.

Glaze over meats

- Drizzle over meat, ham, turkey or chicken before roasting.

Roast vegetables

- Coat vegetables to bring extra caramelization when roasting.

Salad dressing

- Mix through a salad dressing to add a little touch of sweetness.

Sauce

- Add sweet notes to a sauce to balance the acidity.

Stir with everything

- With tea or coffee, or replace sugar for drinks.

**Bidfood Code: 2L- 139328
PCU- 81501**

frenchmaid


GROENZ
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Pork Loin in Maple Mustard Sauce

Brine

- 6 cups cold water
- 1/2 cup **Frenchmaid Maple Flavoured Syrup**
- 1/3 cup salt
- 3 Tbsp grated fresh ginger
- 3 tsp black pepper
- 1 Tbsp dried rosemary
- 1/2 tsp red pepper flakes
- 5 cloves garlic, crushed

Pork and Sauce

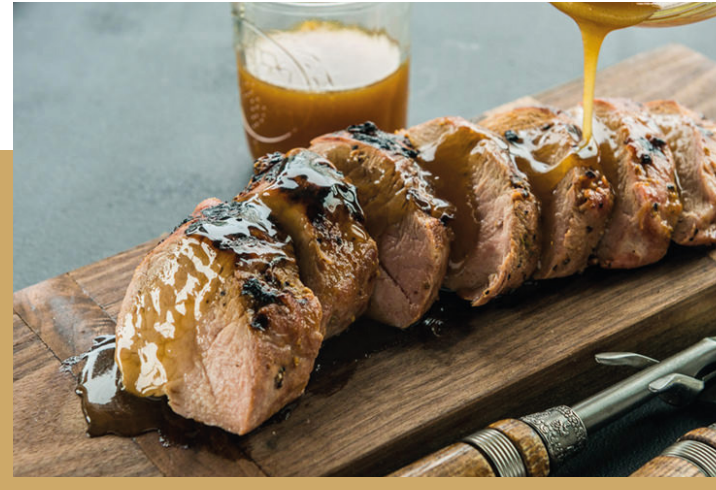
- 500g pork loin
- Olive oil
- Salt and pepper
- 1/2 cup **Frenchmaid Maple Flavoured Syrup**
- 1/2 cup **Frenchmaid Dijon Mustard**

Method

Combine all ingredients for the brine until dissolved. Brine the pork for at least 8 to 10 hours. Remove pork from the brine and pat dry. Season all sides of the pork loin with salt and black pepper.

Heat olive oil in an oven-proof pan over high heat. Add the pork and sear on all sides. Combine the same amount of **Frenchmaid Maple Flavoured Syrup** with **Frenchmaid Dijon Mustard** in a bowl, whisking until smooth.

Brush generously the pork with half of the mixture and roast for about 40 minutes until browned or internal meat temperature is 63°C. Put the remaining sauce in a saucepan to heat. Allow the pork to rest for 5 to 10 minutes, slice and drizzle with the remaining sauce.



SIZE	UNIT PER CARTON	SERVES PER UNIT	SHELF LIFE	CODE
30 g	100	100	9 Months	10-00156
2L	6	80	18 Months	10-00191



VEGAN



NO ARTIFICIAL FLAVOURS



NO ARTIFICIAL COLOURS



NO ADDED PRESERVATIVES

Ingredients: Invert sugar, glucose syrup, golden syrup, maple flavour (0.5%), colour (150d). **Contains no known allergens.**

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