

GRILLED PORK KNUCKLE



Introducing Schweinshaxe - Grilled Pork Knuckle, the epitome of Bavarian cuisine. This hearty portion of succulent meat, offers a distinctively smoky flavour, achieved through traditional roasting methods. Often served alongside crisp vegetables, tangy sauerkraut, and other beloved German accompaniments, it embodies the essence of Bavarian dining.

This Bavarian classic is precooked for your convenience, requiring only reheating before serving. Our Schweinshaxe will provide an upgrade to your culinary offerings, whether nestled atop a bed of Schlachtekraut or accompanied by fluffy potato dumplings. So, we invite you to indulge in the taste of tradition today.



HANDLING AND COOKING INSTRUCTIONS



TASTE

Succulent smoky meat served with a crispy skin.



SIZES

700g per Pork Knuckle



SHELF LIFE

When goods are received, please store in fridge or freezer immediately, and defrost the items before using.



SAFETY

The pork knuckle is 100% pre-cooked, just heat and serve.



COOKING METHOD

Defrost before cooking. Cook in a fan oven at 240 °C for 20mins or until the skin is crispy.

ALLERGEN ADVICE

The Pork Knuckle may contain traces of **MUSTARD** and **CELERY**.

INGREDIENTS

95% pork knuckle, drinking water, table salt, preservative: sodium nitrite.

NUTRITION

Nutrition value per 100g

Energy (kJ)	632
Energy (Kcal)	150
Fat	8.2 g
of which saturates	4.5 g
Carbohydrate	1 g
of which sugars	1 g
Protein	18.3 g
Salt	2 g

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