



Food For Thought Recipe and Allergen Card

Pork Crackling

50 Portions

Ingredient	Hannah Product Code	Quantity
Pork Skin	Ulverston Meats	1kg
Salt		100g
Rapeseed Oil		120ml

RECIPE METHOD – ALLERGENS

1. Score the Pork skin, then steam for around 30 minutes.
2. Allow the pork to dry, then apply the oil and salt liberally to the skin side.
3. Preheat the oven to 240 and cook for around 25 minutes. The pork should start to turn crispy before it is removed from the oven.

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : Wheat

Rye

Barley

Oats

Spelt

Kamut

milk

egg

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...