

GRILLED ROASTER WITH 'NDUJA CREAM AND HONEY



INGREDIENTS FOR 4 PERSONS

- 4 roasters
- 120g 'Nduja Cream
- 120g Millefleur Honey From Valtellina
- 120g Teriyaki Sauce
- 15g Grill-Argentina, Spice Mixture
- 15g fine salt
- q.s. Sweet and Sour Yellow Pepper Drops
- q.s. Sweet And Sour Red Pepper Drops
- q.s. Crema Di Aceto Hibiscus-Chili

METHOD

- Prepare the sauce by mixing the 'nduja cream with the honey and teriyaki sauce.
- Cut the roaster open, season them with Argentine grill mix, fine salt and cook in the oven for about 1 hour at 120 degrees.
- Remove the roaster from the oven and glaze them well with the sauce.
- Turn the oven to 250 degrees and cook again until the skin is nicely golden and crispy.
- Arrange the roaster on the plate and garnish with the yellow and red chilli drops and the hibiscus and chilli-hibiscus vinegar cream.

PRODUCTS IN THIS RECIPE



'Nduja Cream



**Millefleur Honey From
Valtellina**



Teriyaki Sauce



**Grill-Argentina, Spice
Mixture**



**Sweet and Sour
Yellow Pepper Drops**



**Sweet And Sour Red
Pepper Drops**



**Crema Di Aceto
Hibiscus-Chili**