



Backbone muscle pork cut with toast and dark beer spread

🕒 55–65 Min   

Preparation

- 1 Combine the Kotányi Grill Smoked, paprika, oil and mustard. Rub this well into the backbone muscle pork chop, place in a sealed container and leave for at least one hour. Around two hours before grilling, take this out of the refrigerator and allow it to get to room temperature.

HINT: Leave this in the refrigerator overnight.

- 2 To make the beer spread, finely chop the ham, pepperoni, cheese and onion. Add the curd cheese and dark beer and mix this into a creamy paste. Add herbs and season to taste.
- 3 Toast the dark rye bread on both sides on the grill. Spread a generous layer of the mixture on one side of the toasted bread and grill this over indirect heat at 200°C (392°F) for 10 minutes.
- 4 Grill the backbone muscle pork chop on both sides over direct heat for 5 minutes. Then move the meat to one side and leave it to rest for 10 minutes over indirect heat.
- 5 Slice this into strips using a sharp knife and serve with the toast and gratinated dark beer spread.

Ingredients 4 Portions

♦ = Kotányi Produkte

4 pcs.	Backbone muscle pork chop, 200 g (7.05 oz)
2 tsp.	Sunflower oil
4 tsp.	Mustard, spicy
2 tsp.	♦ Paprika Special Sweet
3 tbsp.	♦ Grill Smoked Seasoning Mix

For the toast and spread

4	Dark rye bread, sliced
200 g	Ham
50 g	Gouda
3 pcs.	Pepperoni
0.5 pcs.	Onion
3 tbsp.	Curd cheese
125 ml	Beer, dark
0.5 tsp.	♦ Paprika Special Sweet
1 tsp.	♦ Parsley, Chopped
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Chili Chipotle, Smoked

