



CHICKEN / PORK - OIL MARINADE

QimiQ BENEFITS

- More tender and moist end products on roasting.
- Longer shelf life
- Marinade can be refined more intensively with herbs and spices
- No additional oil is required for cooking
- The marinade is used up totally and not thrown away



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easy

INGREDIENTS FOR 900 G

200 g	QimiQ Marinade
400 g	Rapeseed oil
70 g	Salt
100 g	Soya sauce
15 g	Garlic
0.5 g	Black pepper
1.2 g	Cilantro, ground
20 g	Cilantro, fresh
8 g	Smoked sweet paprika
20 g	Dijon mustard
20 g	Honey
2 g	Lime zest
25 g	Lime juice

METHOD

1. Mix all the ingredients together with a stick blender.
2. Soak the meat for 1,5-2 hours.
3. Use approx. 300g of the Marinade for 1kg of meat.