

## PORK CREATIONS COMPETITION WINNERS ANNOUNCED

Australia's 30 best value added pork recipes have been announced as part of Australian Pork Limited's (APL) annual Pork Creations competition.

APL asked butchers and apprentices to submit inspiring, value-added Australian pork recipes that they sell to their customers. Over 100 entries were received from all states and territories.

Entries were judged based on the following criteria:

- Creativity;
- Originality;
- Marketability;
- Flavour combinations (taste);
- Visual appearance; and
- Good use of secondary cuts.

All entries were judged by Melbourne food economist and stylist, Tami McAdam.

The Pork Creations competition aims to create awareness of the versatility of Australian pork and that independent retail butchers have great tasting meal solutions for the ever time-poor consumer.

As winners, all the butcheries listed below receive retail sales support material of their winning meal ideas to promote to their customers.

APL Marketing, Butcher Channel Manager Terry Edgar said this is a great opportunity for APL to support independent butchers who may not have the resources to develop promotional material like this. APL will be monitoring each retail outlet's progress in sales as a result of the great promotion.

This year's winners are:

Name	Butchery Shop	Recipe	State
Andrew Nelson	Tolland Meat Centre	Pork and pepper pinwheels	NSW
Eddie Hope	Nimmitabel Butchery	Pork, apple and mango grillsticks	NSW
Gus De Romanis	Fivedock Meat Market	Rindless pork rack with pesto	NSW
Eugenio Campisi	Campisi Continental Butchery	Pork sweet roast	NSW
Gus De Romanis	Fivedock Meat Market	Pork loin roast	NSW
Shane Younger	McDonaghs Meat Boutique	Maple pork cutlet roast	NSW
Gus De Romanis	Fivedock Meat Market	'Original' Roman porchetta	NSW
Steve Carmichael	Uppercuts Online	Irish pork roast	QLD

Michael Geiger	Elite Meats	Pork schnitzel and apple sauce	QLD
Monika Courtney	Courtney's Quality Meats	Pork, honey and lemongrass sausages	QLD
Peter Maguire	Bli Bli Butchery	Bli Bli pork pastry packets	QLD
Charlie Van Beelan	Bli Bli Butchery	Pork, bacon, cheese and pineapple sausages	QLD
Sam Heysen	Barossa Fine Foods	Cranberry and apple meatballs	SA
Kim Malandain	Feast @ The Parade	Pork mignon	SA
James Isaac & Wayne Raso	Chop Shop Fairview Park	Pork meatballs	SA
Krazy Kane	Adelaide Meat Market	Pork souvlaki (fillet)	SA
Jason Nichols	Vermey's Quality Meats	Thai red pork curry	TAS
Jason Nichols	Vermey's Quality Meats	Thai pork steaks	TAS
Tom Bouchier	Peter G Bouchiers	Pork, sage and fig terrine	VIC
Tom Bouchier	Peter G Bouchiers	Pork scotch cutlet	VIC
The team	Rainbow Meats (Caroline Springs)	Italian pork Brascolie bake	VIC
Andrew Halpin	The Big Butcher	Gourmet rack of pork	VIC
The team	Rainbow Meats Chirnside Park	Italian porchetta rind on	VIC
Sara Cashman	Mid West Meats	Pressure cooked pickle pork	VIC
Jon Daly	Mondo Butchers	Chilli lemon pork stirfry	WA
Jon Daly	Mondo Butchers	Pork schnitzel with chilli, lime and pepper	WA
Kyla Howard	Mondo Butchers	Stuffed bolar roast	WA
Kyla Howard	Mondo Butchers	Pork shank volcano	WA
Kyla Howard	Mondo Butchers	Gluten free Hawaiian meatballs	WA
Kyla Howard	Mondo Butchers	Rolled pork collarbutt with fennel coriander and chilli	WA

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