

WILTHAGEN Pork Snacks



www.wilthagen.com





Pork Snacks

At Wilthagen, we've been bringing home the bacon for more than 45 years, by making pork crunch and crackling. With a method that's the same as our (grand)father used in his butcher's shop: salting bacon rinds, marinating and ripening, deep-frying. We discovered that it's sometimes more beneficial to add salt at the end, rather than at the beginning. But the focus on flavour is still the same.

It's all about slow cooking. The rinds can ripen for as long as they need. Then we fry the strips or cubes in their own fat, until they're crispy and delicious. They're wonderful as they are, but for a special treat we flavour them with bell pepper, or with smoky barbecue. We also produce bacon bits and lard strips for the catering industry and wholesalers.

Our pork crunch is loved in many countries – we adjust the levels of salt and spices accordingly. Our own personal favourite is old-fashioned crackling. Fried until golden brown, brittle and airy like popcorn. With a smooth layer of bacon fat inside. Savoury, addictive. Deafeningly crispy.

- Fresh, high-quality pork and bacon.
- All the time in the world to ripen and marinate.
- Gluten-free, lactose-free, made without e-numbers.
- Rich in proteins, suitable for a paleo, keto or low-carb diet.
- Delicious as a snack, on its own. Or together with a choice of cold cuts.
- Great as a side dish when eating stew, soup, pasta or a salad.

It's a universally acknowledged truth that bacon can improve any situation. So feel free to get in touch, to 'cure' your demands.

