



**WILD ACRE**

# PREPARED MEATS



**BEEF MEATBALLS 1 KG**

**MEAT0405**



**SLICED PROSCIUTTO 500G**

**MEAT4028**



SOUS-VIDE RANGE

# SLOW-COOKED TO PERFECTION

The sous-vide technique cooks meat at a much lower temperature than usually used for cooking, over a long period of time. Food cooks evenly, ensuring that the inside is properly cooked without overcooking the outside, and effectively retaining moisture.



MEATSV1022

**ROAST  
BEEF**

MEATSV1021

**BEEF  
CHEEK**

MEATSV1020

**CHICKEN  
BREAST**  
WITH BAY LEAF

MEATSV1024

**PORK  
BELLY**

MEATSV1023

**PORK  
SCOTCH**