

- 2 tbs mustard
- 1 pinch Salt, Pepper
- 2 tbs Honey

Preheat the oven and put the suckling pig in it. Insert the core probe into the thinnest part and run the steps for overnight cooking. The next day, remove the suckling pig, use the resulting stock for the sauce and preheat the oven for over crusting. After over-crusting, let the meat rest for 10 minutes and then carve.

3. Food Serving Instruction

The suckling pig is traditionally served with dumplings and red cabbage.