



SHREDDED PORK SANDWICH



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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INGREDIENTS FOR 10 PORTIONS

20 g	QimiQ Marinade
80 ml	Water
3.6 g	Salt
450 g	Boston butt
27 g	Culinary Masters BBQ spice
170 g	Hamburger buns, grilled
113 g	Tomato(es), sliced
100 g	Lettuce
10 ea	Pretzel Roll(s), halved

FOR THE COLESLAW

100 g	QimiQ Classic, unchilled
100 g	Salad mayonnaise [50 % fat]
100 g	Sour cream 15 % fat
	Salt and pepper
	Sugar
100 g	Spring cabbage, finely sliced
100 g	Carrot(s), julienne
100 g	Apple(s), julienne
100 g	Celery, finely sliced
50 g	Spring onion(s), finely sliced
	Flat-leaf parsley, finely chopped

METHOD

1. Vacuum tumble the Boston butt for 40 minutes. Add the Culinary Masters BBQ spice and tumble for another 5 minutes.
2. Allow the pork to chill overnight.
3. Preheat the smoker to 150°C and smoke the pork for 15-20 minutes. Lower the temperature to 80°C and cook for 8 hours.
4. For the coleslaw: whisk the unchilled QimiQ Classic smooth. Add the salad mayonnaise, sour cream and vinegar and mix well. Fold in the vegetables, herbs and apples. Season to taste.
5. Shred the pork. Place the lettuce and tomato slices onto the Pretzel Rolls, followed by the meat. Top with the coleslaw.
6. Serve with your favourite BBQ sauce.