



# PULLED PORK BURGER WITH COLESLAW



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Salad tastes light and digestible



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE PULLED PORK BURGER

- 1 package** Pulled pork
- 4** Hamburger buns

### FOR THE COLESLAW

- 125 g** QimiQ Classic, unchilled
- 5 tbsp** Vegetable oil
- 3 tbsp** Apple vinegar
- Salt
- Black pepper, freshly ground
- 400 g** White cabbage, finely shredded
- 100 g** Carrot(s), peeled, cut into strips

## METHOD

1. For the pulled pork burger: prepare the pulled pork according to the instructions on the package.
2. For the coleslaw: whisk the unchilled QimiQ Classic smooth. Quickly whisk in the oil, vinegar, salt and pepper. Add the marinade to the vegetables and season to taste.
3. Serve the pulled pork together with the coleslaw in hamburger buns.
4. **Tip:** Serve with a cocktail barbecue sauce.