



# HOMEMADE 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

## Tips

Serve with a cocktail barbecue sauce.

## INGREDIENTS FOR 8 PORTIONS

### FOR THE PULLED PORK BURGER

- 60 g** Honey
- 40 g** Soya sauce
- 100 g** Barbecue sauce, optional
- 10 g** Smoked sweet paprika
- 20 g** Garlic clove(s), squeezed
- Salt and pepper
- 1 kg** Shoulder of pork
- 8** Hamburger buns

### FOR THE COLESLAW

- 250 g** QimiQ Classic, unchilled
- 100 g** Vegetable oil
- 60 g** Apple vinegar
- Salt
- Black pepper, freshly ground
- 800 g** White cabbage, finely shredded
- 200 g** Carrot(s), peeled, cut into strips

## METHOD

1. For the pulled pork burger: mix the honey, soya sauce, barbecue sauce, paprika powder, garlic, salt and pepper together well. Marinade the shoulder of pork and roast gently on both sides. Cover in aluminium foil and cook in a preheated oven at 100°C for approx. 7 hours.
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. Pull the pork with 2 forks and serve together with the coleslaw in hamburger buns.