



SHREDDED PORK SANDWICH



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple 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 pcs Pretzel Roll(s), halved

FOR THE COLESLAW

100 g QimiQ Classic, room temperature

100 g Salad mayonnaise [50 % fat]

100 g Sour cream 15 % fat

Salt and pepper

Sugar

100 g Kale, finely sliced

100 g Carrot(s), julienne

100 g Apple(s), julienne

100 g Celery, finely sliced

50 g Green onion(s), finely sliced

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 300°F and smoke the pork for 15-20 minutes. Lower the temperature to 175°F 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.