



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



20



easy

Tips

Serve with a cocktail barbecue sauce.

INGREDIENTS FOR 8 PORTIONS

FOR THE PULLED PORK BURGER

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

FOR THE COLESLAW

- 250 g** QimiQ Classic, room temperature
- 100 g** Vegetable oil
- 60 g** Apple cider 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 210 °F 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.