

#CREATEASTIR WITH NOLA® AND PATRICK'S PULLED PORK ON CIABATTA



GO GOURMET AND LET THESE DELECTABLE BITES
MAKE YOUR DAY!

 Serves 6

INGREDIENTS:

6 fresh ciabatta rolls
1.5kg pork shoulder roast, skin and most of the fat removed
3ml freshly ground black pepper
15ml paprika
15ml salt
10ml thyme
10ml rosemary
10 garlic cloves, crushed
1 big onion, sliced
2 carrots, sliced
3 bay leaves
250ml chicken stock
250ml vegetable stock
250ml ready-made BBQ sauce of choice

For the coleslaw:

½ small red cabbage, shredded
½ small white cabbage, shredded
1 big carrot, thin shavings
1 cup raw butternut "spaghetti"
2 celery sticks, sliced
5 spring onions, julienne
250ml **Nola Original Mayonnaise**

METHOD:

Mix the pepper, salt, paprika, thyme, rosemary and garlic together.

Rub the mixture all over the pork shoulder. Place the onion and carrots in the base of a casserole dish.

Place the pork shoulder roast on top and pour the chicken and vegetable stock over. Add the bay leaves.

Cover with a double layer of baking paper and then the lid.

Cook for 3-4 hours at 160°C or until soft. Remove pork shoulder and set aside to cool down. When cooled, shred the meat.

In the meantime strain the cooking juices and discard the solids.

Pour the liquid back into the casserole and reduce the liquid if necessary until well concentrated.

Add the pulled pork meat back into the casserole and mix with the juices.

Add the BBQ sauce and mix.

Serve with ciabatta rolls and coleslaw.

