Pulled pork burgers with tomato and plum chutney

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 8

Pulled pork

1.2 kg pork, from the neck

2 tbsp unrefined sugar

2 tbsp smoked paprika powder

2 tbsp chilli powder

1 tbsp salt, smoked

1 tbsp mustard

Pepper

For the marinade, mix the unrefined sugar and seasoning together and brush over the pork. Put the pork into a bag and vacuum seal it on level 1. Place the bag in the perforated cooking tray and put it into the cold cooking space. Cook.

At the end of the cooking time, take the pork out of the bag and shred with a fork.

Tomato and plum chutney

600 g tomatoes

150 g plums, fresh or frozen

1 tbsp oil, e.g. rapeseed oil

1 chilli pepper, deseeded, finely chopped

1 tsp ginger, finely chopped

1 red onion, medium-sized, finely chopped

1 clove of garlic, chopped

2 tbsp unrefined sugar

100 ml vinegar, e.g. white wine vinegar

1 tbsp plum jam

Salt

Pepper

Score the tomatoes, place stalk-side down in the perforated cooking tray.

Apparatet forvarmes

(For)varm ovnrummet til 100 °C i Dampning

Put the cooking tray with the tomatoes at level 2 in the preheated cooking space. Cook.

Sæt retten ind

Dampning 100 °C i 4 Min.

Skin, deseed and dice the tomatoes. Stone and dice the plums. Sweat the ginger, chilli, onion and garlic in warm oil, then add the tomatoes and the plums. Mix in the rest of the ingredients, bring to the boil and simmer to reduce to a thick chutney consistency. Season with salt and pepper to taste.

Cabbage salad

500 g red cabbage

1 tbsp salt

4 tbsp oil, e.g. rapeseed oil

2½ tbsp vinegar, e.g. apple cider vinegar

1 tsp mustard

1 tsp honey

Pepper

Finely chop the red cabbage, toss with the salt and allow to sweat for about 1 hour. Mix the rest of the ingredients together to make a sauce and fold into the red cabbage.

Bread buns

600 g flour

1½ tsp salt

2 tsp sugar

40 g butter

1 yeast cube

250 ml milk

100 ml water

1 egg

Sesame seeds

Melt the butter. Put the butter, yeast, milk and water in a large bowl, mix well and knead into a soft, smooth dough. Cover over and allow to proof at room temperature for around 1 hour until double in volume.

When the bread buns have finished baking, wrap them in a cloth to soften the crust.

Sæt bagværket ind

Arranging on a plate

8 leaves of lettuce

When the bread buns have cooled down, cut them open and fill with the pulled pork, tomato and plum chutney, cabbage salad and lettuce.

Tips

Larger quantities of meat can be prepared and frozen for use later.

Tilbehør

Perforated cooking tray, 430 × 370 × 25 mm

Stainless steel tray

Baking tray

Yderligere oplysninger

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