**ASIAN PULLED PORK NACHOS**

**100g Wonton Wrappers**

**120g Pulled pork**

**7g Eggplant**

**10g Pickeld cucumber**

**10g avocadomouse**

**5g lime mayo**

**2g Chili**

**1g Coriander**

**30g Colby cheese**

**Lime wegde**

**PULLED PORK**

**1 kg Pork shoulder**

**130g Soy sauce**

**50g Honey**

**40g Brown Sugar**

**4g sesame oil**

**20g rice vinegar**

**25g Hoisin sauce**

**18g Garlic**

**80g Brown onion**

**1stk. Leek**

**90g Carrots**

**10g Lemon gras**

**40g Ginger**

**1,5g coriander seeds**

**0.5g star Anis**

**2pc Cloves**

**0.5g Cinnamon stick**

**400ml Chicken stock**

* Chargrill the Root vegetable,
* toast the spices
* put everything with the rest of the ingredients together in a deep tray.
* Cover it with tin foil and put in the Oven by 160 degrees for 2 hours.
* Check after 1 ½ hours

**PICKLED CUCUMBER**

**250g baby cucumber**

**170g rice vinegar**

**100g Water**

**100g Sugar**

**5g Salt**

**Caramelized Eggplant**

**100g Eggplant**

**30g light soy**

**30g apple cider vinegar**

**26g Water**

**5g Garlic**

**30g Sugar**

**12g sake**

**10g Honey**

**25g Oil**

* Heat up a pan with oil, sear the Eggplant until it has a nice color.
* Add garlic and toss until fragrant ,
* Add sugar and let caramelize a bit and add Soy sauce.
* After reduced add the rest and let reduce again.

**Avocado Mouse**

**250g Avocado flesh**

**45g olive oil**

**60g glucose**

**90g lime**

**7g salt**

**4g white pepper**

**25g coriander leaves**

**1 pinch citric acid**

**3 gelatine leaves**

* **Weigh all ingredients in the blender and blitz until smooth**
* **Check seasoning**
* **Put into piping bags**
* **Reserve for Service**

**Lime Mayonaise**

**250g Kewpie mayo**

**50g Cream cheese**

**2g rice vinegar**

**4g limejuice**