**ASIAN PULLED PORK NACHOS**

**100g Wonton Wrappers**

**100g Pulled pork**

**10g Pickeld shallots**

**10g avocadomouse**

**10g lime mayo**

**2g Chili**

**1g Coriander**

**30g Colby cheese**

**Lime wegde**

**PULLED PORK**

**1 kg Pork shoulder**

**90g Soy sauce**

**30g Honey**

**30g Brown Sugar**

**6g sesame oil**

**30g rice vinegar**

**25g Hoisin sauce**

**18g Garlic**

**80g Brown onion**

**1stk. Leek**

**90g Carrots**

**10g Lemon gras**

**40g Ginger**

**2g coriander seeds**

**0.5g star Anis**

**2pc Cloves**

**0.5g Cinnamon stick**

**500ml Pork stock**

**1kg Water**

* Chargrill the Root vegetable,
* toast the spices
* Sear Pork collar
* put everything with the rest of the ingredients together in a deep tray.
* Cover it with tin foil and put in the Oven by 190 degrees for 2 hours.
* Check after 1 ½ hours
* Take out Pork and pull apart when still warm
* strain sauce into a pot add 200g Beef stock and reduce a bit
* add Lau gan ma
* add Corn starch stirred with water, bring to boil.
* Check consistence, pack in Vacum bags, 95 meat 100g Sauce

**200g Beef stock**

**45g Corn starch**

**35g Lau gan ma ‘ chicken ‘**

**PICKLED Shallots**

**250g Vietnamese shallots**

**350g rice vinegar**

**200g Water**

**50g Beetroot pickle juice**

**150g Sugar**

**2g Salt**

**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**