





Pulled Pork Product Range

Article number	Product name	Packaging	Contents	Allergens
027201	Spicemix for Pulled Pork Chilli	PP-CO BOX	1.5 kg	
027301	Spicemix for Pulled Pork Smoky Paprika	PP-CO BOX	1.5 kg	
027410	Pulled Pork Sauce	PP-CO BOTTLE	875 ml	
116502	Smoky BBQ sauce	PP-CO PAIL	2.7 lt	



Declarable Allergens

- | | |
|-------------------------------|-------------------|
| ① Cereals (containing gluten) | ⑧ Nuts |
| ② Crustaceans | ⑨ Celery |
| ③ Eggs | ⑩ Mustard |
| ④ Fish | ⑪ Sesame |
| ⑤ Peanuts | ⑫ Sulphur Dioxide |
| ⑥ Soya | ⑬ Lupin |
| ⑦ Milk (inc. lactose) | ⑭ Molluscs |



Verstegen, with pleasure.

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Pulled Pork



Inspired by
your passion for fresh food



Spice Mixes and Sauce for Pulled Pork

Over the last few years the trend for pulled pork has showed no signs of slowing down. In response to this growing trend we have pleasure in introducing three brand new innovative products that will assist you in producing the most delicious pulled pork, or alternatively pre-seasoning your pork ready for your customers to take home with them.

Spice Mix for Pulled Pork – Chilli

Pack size: 1.5kg **Article no:** 027201

Usage rate: 30-40g per kg meat

Flavour profile: A warm blend of finely ground herbs and spices with 17% chillies, onion and garlic.

Spice Mix for Pulled Pork – Smoky Paprika

Pack size: 1.5kg **Article no:** 027301

Usage rate: 30-40g per kg meat

Flavour profile: A finely ground blend herbs and spices (18% smoked paprika) with a subtle sweet and smoky flavour.

Pulled Pork Sauce

Pack size: 875ml **Article no:** 027410

Usage rate: to taste

Flavour profile: An addictively sweet and spicy finishing sauce with added prunes.

The two new dry rubs and pulled pork sauce all carry the Verstegen Pure label, meaning that there are no declarable allergens, no MSG, no phosphates, no artificial flavourings and reduced salt levels.

When it comes to actually preparing and cooking your own pulled pork there are a number of different options depending on what equipment you

have in house. For pulled pork purists, low and slow cooking using a hot smoker is the only way to go. Whilst we would agree that this method produces the very best pulled pork, it simply isn't convenient when time constraints and volume output are significant factors to consider. On the opposite page you will find three different guideline recipes to follow, all of which will deliver similar results.



Ingredients

2 kg Pork Shoulder (boneless, rindless)
75 g Spice Mix for Pulled Pork Smoky Paprika or Chilli



Cooking Methods

Vacuum Cooking Method (for combi-steam ovens)

- Rub the entire piece of pork with your chosen spice mix.
- Place in a vacuum cooking bag, vacuum and seal.
- Cook on 100% steam for 4-5 hours.
- Allow to rest for 15 minutes, remove from the bag and shred thoroughly.
- Add a little of the juices from the cooking bag and a little more spice mix if required.
- Finish with either the Verstegen Pulled Pork Sauce or Verstegen Smoky BBQ Sauce.

Convection/Fan Oven Method

- Rub the entire piece of pork with your chosen spice mix.
- Add 1-2 pints of water to the roasting tin & double foil.
- Place in the oven at 140-150°C for 4 hours. Check after 2 hours and top up the water if necessary.
- After 4 hours remove the foil and return to the oven for 30 minutes to allow a bark to develop.
- Re-foil & allow to rest for 15 minutes.
- Shred the pork thoroughly and add a little more spice mix if required.
- Finish with either the Verstegen Pulled Pork Sauce or Verstegen Smoky BBQ Sauce.

Low & Slow Kamado BBQ Oven Method

- Light the Kamado oven with the heat deflector at the lower level & the grill at the top height. Once lit, close the lid and set the lower vent to about 1cm open, daisy wheel closed but holes open.
- Target temperature should be 110°C to 130°C.
- Rub the entire piece of pork with your chosen spice mix.
- Place a roasting tray on top of the heat deflector ready to catch any juices. At this point you can add a handful of wood chips to the coals for a smokier flavour.
- Place the pork on the grill and close the lid. Periodically check the temperature, but do nothing more for 6 hours and avoid opening the lid.
- By now the pork will have developed a good bark and smoke ring. At this point remove and double wrap tightly in foil.
Tip: try adding a glass of apple, mango or peach juice (not from concentrate) over the pork before foil wrapping.
- Place back on the grill, close the lid & leave for a further 1-3 hours. Target core temperature should be 85°C to 90°C.
- Remove the pork and allow to rest in the foil for 15 minutes.
- Shred the pork thoroughly and add a little more spice mix if required.
- Finish with either the Verstegen Pulled Pork Sauce or Verstegen Smoky BBQ Sauce.

Serve in either soft white baps, rustic or brioche rolls with coleslaw on the side.