

Miele

Pulled pork

By Miele

30 minutes, plus marinating and resting time

Preparation time

3 hours 30 minutes

Cooking time

8

Serves



INGREDIENTS

- 1 tsp sweet paprika
- 1 tsp smoked paprika
- 2 tsp ground cumin
- 1 tsp ground chilli, or more if desired
- 1 tsp freshly ground black pepper
- 1 tsp ground coriander
- 1 tsp ground ginger
- 1 tsp ground fennel seed
- 2 tsp salt flakes
- 2 tbsp brown sugar
- 1.8 kg boneless pork shoulder

To serve

- Coleslaw
- Soft white rolls
- Barbeque sauce
- Pickled cucumbers

METHOD

1. Combine the spices, salt and sugar.
2. Rub the spice mixture into the pork and place into a bowl. Cover and refrigerate for up to 48 hours.
3. Place the pork into a gourmet oven dish and then into the combi steam Pro oven on shelf level 1.
4. Select User Programmes and create the following:

Stage 1: Select Combi mode: Fan Plus at 225°C + 10% moisture + 30 minutes.

Stage 2: Select Combi mode: Fan Plus at 120°C + 80% moisture + 3 hours.

Save and start programme.

1. Remove the pork from the oven, rest for 20 minutes.
2. Gently shred the pork with two forks. Serve with the coleslaw, white rolls, barbeque sauce and pickled cucumbers, if desired.

Alternative appliance function

Dialog oven

1. Wrap the meat in a double layer of foil. Place the meat on a universal tray and place into the Dialog oven on shelf level 2.
2. Set the Dialog oven on M Chef + Fan Plus at 150°C + GU: Medium intensity (1450 units) + Crisp function OFF + Preheat OFF.
3. Once cooked, leave the meat in the foil for approximately 1 hour before shredding into bite sized pieces with 2 forks.

Hints and tips

- When using combi mode, you do not need to cover the pork. Moisture is added using steam, resulting in moist juicy pulled pork.