



Coffee Spiced Pulled Pork Sliders



DIFFICULTY: MID



PREPARATION TIME: 15
MINUTES



COOKING TIME: 5 HOURS



SERVES: 8 (2 BUNS EACH)

Ingredients

Pork

- 3 tbsp ground coffee beans
- ½ cup brown sugar
- ½ tsp ground pepper
- 1 tbsp smoked paprika
- 1 tsp salt
- 2 tsp chipotle powder or ground chilli
- 2 tsp garlic powder
- 1 tsp ground cinnamon
- 1 tsp allspice
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 boneless pork shoulder (approx. 1.5 to 2kg) with rind removed
- 3 tbsp olive oil

Coffee Mayonnaise

- 1 tsp instant coffee powder
- 1 tsp ground coffee beans
- 2 tsp boiling water
- ½ cup whole egg mayonnaise
- 2 tbsp BBQ sauce

Beetroot, carrot and apple slaw

- 1 small beetroot, peeled and grated
- 1 medium carrot, peeled and grated
- 1 red apple, grated
- ½ small red onion, finely sliced
- 1 cup coriander leaves
- 16 slider buns, halved

Notes

Method

In a large bowl combine the coffee and spices and mix well. Place pork into the bowl and press the spice rub to coat the pork. Keep pressing to ensure all of the spice mixture has coated the pork. Cover the pork and marinated in the refrigerator overnight.

Line the universal tray with baking paper. Place pork on the tray and press on any of the remaining spice rub. Drizzle the olive oil over the pork. Place pork in oven and select CircoTherm® 130°C and VarioSteam® medium. Cook pork for 5 hours or until the pork can be easily 'pulled' with a fork. Cover the pork with foil and allow to stand for 30 minutes.

While pork is resting, make coffee mayonnaise and slaw. Place instant coffee and ground coffee beans in a bowl, add boiling water and stir to combine. Allow to cool. Add the mayonnaise and BBQ sauce and mix well.

Combine grated beetroot, carrot, apple, onion and coriander leaves in a bowl. Add 1 tablespoon of the coffee mayonnaise and toss gently to combine.

Using a fork shred or 'pull' the pork. Add some of the dry spice rub to the meat. Serve the pulled pork in a slider bun, top with slaw and a dollop of the coffee mayonnaise.

Chipotle is a smoked-dried jalapeno and can be substituted with ground chilli. More chipotle or ground chilli can be added for greater heat.