

PULLED PORK CHIPS "SPECIAL"



INGREDIENTS

4 

- 600 g chips
- 320 g pulled pork
- 80 g Bresc Alioli clásico
- 200 g coleslaw
- 40 g barbecue sauce
- 16 bacon rashers
- 4 sprigs salad peas

PREPARATION METHOD

Mix the pulled pork with the barbecue sauce, then heat. Grill the bacon rashers. Deep-fry the chips. Arrange the pulled pork on top. Garnish with the coleslaw, alioli and a sprig of salad pea.

USED BRESC PRODUCTS



Bresc Alioli 325g



Bresc Alioli Clásico 1000g