Pulled pork with Chinese barbecue sauce



Ingredients

4

- 4 burger buns
- 500 g ready-made pulled pork
- oil for frying
- Barbecue sauce
- 1 dl hoisin sauce
- 0.1 dl rice wine
- ½ dl soy sauce
- 20 g Bresc Garlic puree
- 10 g Bresc WOKchilli
- 50 g honey
- 1 dessertspoon five spices powder
- 2 dessertspoons Bresc Ginger Puree
- 2 dl chilli sauce
- 50 g sugar

Used Bresc products



Bresc Garlic puree 1000g



Bresc Green & red chilli WOK 450g



Ginger puree 450g

Preparation method

For the sauce, mix the ingredients together and boil briefly. Allow to cool. Grill the buns. Stir-fry the meat briefly on a high heat and add a little sauce. Serve the remaining sauce and buns separately. Serve with sweet-and-sour cucumber and Indonesian sweet-and-sour pickles (atjar).

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