Chilli-cheese waffle



Used Bresc products



Bresc Marinade for pork 1000g



Bresc Plum and ginger glaze 450g



Bresc Red chilli puree 450g

Ingredients

10

- 2,000 g pulled pork
- 475 g flour
- 475 g milk
- 250 g Bresc Plum and ginger glaze
- 250 g Cheddar, grated
- 150 g oil
- 40 g Bresc Red chilli puree
- 40 g baking powder
- 3 egg
- salt and pepper

- 5,000 g boned pork neck and shoulder
- 750 g Bresc Marinade for pork
- 750 g barbecue sauce
- 12 dl orange juice
- 4 dl apple vinegar

Preparation method

Heat the barbecue to 190 . Place the waffle iron on the barbecue and preheat it well. Obviously, you can use a normal waffle iron. Mix the flour, salt, pepper and baking powder in a bowl. Add the egg, milk, Red chilli puree, stir until you have a smooth batter and then stir in the cheese. Grease the waffle iron well and fill it with some of the batter. Close the waffle iron, put the lid on the barbecue and bake for 4 minutes. Turn the iron over and bake for 4 minutes. Remove the waffles. Season the pulled pork with the Plum and ginger glaze and spread it evenly over the waffles.

Trim the loose pieces off the cut of neck and shoulder; trim off any excess fat if necessary. Brush the Marinade for pork on the meat, cover and marinate for 24 hours. Mix the apple vinegar and apple juice in a bowl. Inject the meat several times with the mixture. Light the barbecue and heat it to a temperature of 120 . Cook the cut of neck and shoulder pork until it has a core temperature of 70 ; spray it with the apple mixture every 1 to 2 hours. Brush the meat with the barbecue sauce and leave to cook for 1.5 hours. Wrap the meat in aluminium foil and continue to cook it until it has a core temperature of 88 . Leave the meat to rest, then pull it.

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