

PULLED PORK WITH PAXO STUFFING & APPLE SAUCE YORKSHIRE WRAP

Ingredients

C 15904	Prime Meats British Red Tractor Pork Shoulder Roasting Joint	100g
A 1464	Paxo Sage & Onion Stuffing Mix	25g
A 35510	Brakes Bramley Apple Sauce	50g
A 28347	Knorr Gluten Free Gravy Granules	5g
	Tap Water	150ml
F 132834	Aunt Bessie's Yorkshire Bases	150g
F 149709	Sysco Classic Mashed Potato	100g

Method

Prick the roasting bag and place on a tray with 1-2 inch water. Roast in the bag at 160°C for approximately 2 hours or until tender.

Cool under the correct conditions if needed.

Make the gravy by mixing the cooking liquor half the water and and the gravy together and bring to the boil.

Mix the stuffing with the other half of the water. To serve slice pork and warm through in gravy.

Heat Yorkshire pudding and mash in the microwave for 1-2 minutes or until core temperature is achieved.

Spread the mash on top of Yorkshire pudding. Top with pork, stuffing and apple sauce. Roll and wrap before serving.

Poor into desired pot and chill to set before serving.

