

Pulled Pork & Spare Rib Sauce Pie



Ingredients

Pork collar

Verstegen Marinade Spare Rib

Verstegen Oriental Spare Rib Sauce

Verstegen World Grill Cielo Rosso PURE

Scotch pie cases and lids

Method

Marinate the pork collar overnight in a boilable vacuum bag with **Verstegen Marinade Spare Rib**, using 150g per 1kg of pork.

Apply a piece of probe pad to one collar and insert the internal Rational probe.

Cook using the overnight pulled pork setting.

Chill to fridge temperature within 90 minutes.

Remove from the bag and shred, adding 500g of **Verstegen Oriental Spare Rib Sauce** per 1kg of shredded pork.

Fill the Scotch pie cases and add the lids.

Brush with **Verstegen World Grill Cielo Rosso PURE**.

Cooking

Oven cook at 180°C for 20–25 minutes.

Verstegen adds that extra something.

