PULLED PORK WITH MEXICO BEANS AND POTATOES



Chef: Maurizio Ferrari

Menù Ingredients

120 g Pulled pork - SB2
30 g Fondo Bruno - Brown Stock - BQ0K
80 g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
q.b. Olio extravergine di oliva “Classico” - Extra virgin olive oil “Classic” - EK0X
q.b. Prezzemolo liofilizzato (Parsley freeze-dried) - 1273
Timo Liofilizzato (Thyme freeze-dried) - 1238

Ingredients

Salt and peppe
Julienned carrots

Method

Serves 1

Cut the potatoes into cubes and season with salt, pepper and parsley. Heat them for 1 minute in the microwave oven. In a bowl, combine the Pulled pork and the Brown stock and heat in the microwave for 2 minutes. Heat the Mexico Beans for 45 seconds. Plate the Pulled Pork accompanied by the Beans and the parsley-diced Potatoes. Finish with julienned carrots, thyme and a drizzle of extra virgin olive oil.

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