



Pork Hock Croque Monsieur

with Mainland Natural Tasty Cheese Slices

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

A couple of true French classics with a modern spin utilising our Mainland Swiss & Tasty Natural Cheese Slices. These simple but elegant French sandwiches have always been a cut above. Partnering these with amazing New Zealand produce like beautiful crispy pork hock and farm fresh eggs along with our 100% natural New Zealand cheese will give your customer a little taste of Parisian cuisine in their own backyard.



Classic with a modern twist – a toasty finish with luscious cheese sauce. Pork hock & tasty cheese croque monsieur on wild grain farmers bread with mozzarella bechamel.

Croque Monsieur

INGREDIENTS

80g pulled pork hock

3 tbsp mozzarella bechamel
(see recipe)

1 slice Mainland Tasty Natural
Cheese Slice

Cracked pepper

METHOD

Butter the outsides of the grain bread.

Top one of the un-buttered slices of bread with tasty cheese, and then pulled pork.

Pan-fry each side of the bread. Top one side with bechamel and grated mozzarella.

Finish in the oven at 170°C for 5 mins or until the cheese starts to colour.

Mozzarella Bechamel

INGREDIENTS

1L Anchor Blue Top Milk

200g AFP IQF Mozzarella

100g Mainland Unsalted Butter

100g plain flour

1 onion, finely diced

Season to taste

METHOD

Sweat onion with butter in a heavy based saucepan.

Add flour and stir until combined.

Add milk and bring up to heat while constantly stirring until the sauce has thickened.

Finish with mozzarella and season to taste.

Pulled Pork

INGREDIENTS

1ea smoked pork hock

2kg pork shoulder

10 sprigs thyme, picked &
chopped

1 sprig rosemary, picked &
finely chopped

2L chicken stock or water

2ea onion, roughly chopped

5ea garlic cloves

100g Mainland Unsalted
Butter

METHOD

In a deep baking tray place the hock and shoulder along with garlic, onion, and all other ingredients ensuring there is enough stock/liquid to cover the meat.

Bake covered at 150°C for 4 hours.

Leave to cool and hand pull the meat while it still has a little warmth to make it easier.

Remove all bones, strain and reduce liquid by half and add back to pulled pork mix.

Leave to cool and store ready to build.



Mainland Natural Tasty Cheese Slices have a great bold and tangy cheddar flavour profile that matches to a multitude of different ingredients and dishes.

These quality natural cheese slices are perfectly portioned for your convenience to save you time in your busy kitchen; the twin clam shell pack with resealable lid means you have a minimal amount open to retain freshness and reduce wastage.