



Sloppy Joe Jaffle

with Mainland Natural Tasty Cheese Slices

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

The Humble Jaffle, a toasty with edges pinched to keep in the goodness. It is known by many names but is beloved across the globe. Us Kiwis call it an old-school toasty but it's known as the jaffle in Australia, in the UK a pie iron or pudgy pie iron and in South Africa a 'snackwich'. A great option for many styles of business and service as it does not take up much space to produce an awesome end product. Make it as simple or decadent as you like. Good honest food with endless flavour possibilities... creating pockets of deliciousness.



Pulled pork, tasty cheese & jalapeños sandwiched into buttered bread and toasted in a shaped press, pinching the corners to create a pocket.

Sloppy Joe Jaffle

INGREDIENTS

2 sliced bread of choice	100g pulled pork
5 slices pickled jalapeño, diced	1 tbsp Mainland Unsalted Butter, softened for buttering
1ea Mainland Natural Tasty Cheese Slices	

METHOD

Butter the outsides of your chosen square loaf bread.

Top one of the un-buttered slices of bread with tasty cheese and evenly spread with pulled pork mix.

Top with diced jalapeños and second slice of bread and place in electric or open fire jaffle iron.

Serve piping hot and wrapped in parchment to seal in the goodness.

Pulled Pork

INGREDIENTS

1ea smoked pork hock	2L chicken stock or water
2kg pork shoulder	2ea onion, roughly chopped
10 sprigs thyme, picked & chopped	5ea garlic cloves
1 sprig rosemary, picked & finely chopped	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 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.