

BBQ Pork Puff Spiders

serves 4

INGREDIENTS

Ingredients:

1kg pork shoulder joint off the bone (or pork neck)
2 shop bought **puff pastry**
Handful **sesame seeds**
1 **egg** for egg wash

The marinade:

3 garlic cloves, finely chopped
1 thumb-size pieces of ginger, finely chopped
2 **spring onions** finely chopped
4 tbsp **tomato ketchup**
4 tbsp **hoi sin sauce**
4 tbsp sugar
2 tbsp **dark soy sauce**
2 tbsp vinegar

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

Preheat the oven to 150 C CircoTherm®.

Slice the pork joint into 7-8 cm thick roasting lengths and place in a roasting tray. Massage 'the marinade' all over the meat.

Place the marinated meat in the oven and cook uncovered for at least 2-3 hours basting and turning every so often so the meat doesn't burn but chars nicely. Allow to cool and then chop into ½ cm thick dices.

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PREPARATION

On a lightly floured surface, roll out the puff pastry to smooth out the seams. Cut into equal circles.

Put about 1 ½ teaspoons of filling onto a pastry circle and brush the edges with egg wash. Cover with another pastry circle and use a fork to crimp it closed. Make sure they're tightly sealed. Roll the 'legs' out with the leftover pastry and press those onto the puffs, making sure to bend them to look like spider legs.

Brush with egg wash and scatter with sesame seeds.

Turn the oven to 200 C CircoTherm® and bake for 15-20 minutes until golden brown. If you would like more of a glaze, brush with a second layer of egg wash after 10 minutes of baking and place back in the oven to finish. Happy Halloween!