

More than 1 hour

Serves 6-8

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Ingredients:

Pulled pork

- Salt and milled pepper
- 1.7kg pork shoulder
- 3 Tbsp (45ml) each brown sugar and smoked paprika
- 2 tsp (10ml) each cayenne pepper and chilli flakes
- 2 Tbsp (30ml) cocoa powder
- ½ cup (125ml) PnP BBQ basting sauce
- ¾ cup (180ml) water
- 2 cans (400g) canned cherry or chopped tomatoes
- 2 Tbsp (30ml) Worcestershire sauce

White sauce

- 2/5 cup (100g) butter
- 2/3 cup (100g) cake flour
- 5 cups (1.25L) milk
- Salt and milled pepper

- 1 packet (500g) PnP lasagne sheets
- 1 cup (125g) each mozzarella and Emmenthal cheese (cheddar works well too)
- Handful fresh parsley, chopped

Method:

1. Preheat oven to 180°C.
2. Season pork and rub with sugar, spices and cocoa powder.
3. Coat with BBQ sauce and place in a deep ovenproof dish.
4. Add water, tomatoes and Worcestershire sauce. (Ensure meat is submerged at least halfway in liquid.)

5. Cover and roast for 1½-2 hours until tender, turning meat over halfway through cooking time.
6. Cool and shred pork meat, discarding bone.
7. Toss meat with pan juices.
8. For white sauce, melt butter in a pan until bubbling and whisk in flour.
9. Gradually add milk in a thin stream while whisking. Season and simmer for 2 minutes.
10. Layer blanched lasagne sheets at the bottom of a 30cm ovenproof dish, top with a quarter each shredded pork and then white sauce.
11. Repeat layers with remaining pork and white sauce, finishing off with white sauce.
12. Scatter with cheese and bake at 200°C for 35-40 minutes or until brown and crispy on top.
13. Garnish with parsley just before serving.