
KITCHEN CONNAISSEUR

Moroccan Pulled Pork with Pomegranate Chutney



Recipe by Mike Boyd

ingredients

MOROCCAN RUB

- 3 1/2 Tbsp Moroccan Spice Blend
- 1 Tbsp Roasted Garlic Olive Oil
- 2 kg Pork Shoulder Roast (also known as Pork Butt)

BRAISED MOROCCAN PORK SHOULDER

- 1 Marinated pork butt
- 2 Large onions, roughly sliced
- 1 Carrot, peeled and sliced
- 4 Cloves garlic, peeled
- Zest of one orange
- 1 cup Red wine
- 1 Tbsp Salt
- Cooking oil
- Boiling Water
- 2 Tbsp Brown sugar
- 2 tsp Moroccan Spice Blend
- 1 cup Caramelized Onion with Fig
- 2 pinches Black pepper
- To taste Salt

instructions

Simple Moroccan Rub

1. Combine Spice Blend and Oil
2. Rub pork thoroughly with all of the rub
3. Chill and let marinate for at least 3 hours, a full day would be ideal

Pork Shoulder can be smoked, dry roasted, or braised for a tender product, regardless of

method it will take time. Most roasts will take at least 5 hours before they get “Fall of the Bone” Tender. The following is a method for braising pork shoulder:

Braised Moroccan Pork Shoulder

1. Preheat oven to 300 F
2. In a large sauce pan, sear all sides of pork until golden. and place in a large roasting pot
3. In sauce pan add a couple of splashes of cooking oil, and sweat off onions, carrots and garlic
4. Deglaze with red wine and add orange zest, and salt
5. Pour entire contents of pan over the pork roast
6. Fill roasting pan with boiling water leaving 1 inch of the pork roast out of the liquid
7. Seal with a lid and cook for 5 – 7 hours (the longer you cook, the more tender it will get) Cooking times may vary depending on the size of your roast. This can also be done in a slow cooker but it may take a little longer.
8. Once the pork is tender enough pull the roast out and set aside to cool a bit.
9. Strain the cooking liquid and skim fat off the top
10. In a sauce pan, add the cooking liquid, Moroccan Spice Blend, Caramelized Onion with Fig, brown sugar, black pepper and salt
11. Reduce contents by 1/3 and set aside
12. Once pork is cool enough to hand, pull pork away from roast, it should practically fall off the roast,
13. In large bowl, combine pork with cooking liquid. Use just enough liquid to flavor the pork and keep it moist. Its up to you how strong you make it.
14. Serve on grilled or toasted Bread with Pomegranate Chutney and plain yoghurt.