

Pulled Pork With Hoisin And Ginger

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/salmon-hoisin-sauce-chinese-5-spice-soy-recipe>

Ingredients:

- 7 3/4 pounds pork shoulder / Boston butt, skin removed and fat trimmed, you will need a smaller one for the pressure cooker
- 2 teaspoons five spice powder
- salt
- pepper
- 1 teaspoon chilli flakes dried
- 2 tablespoons fresh ginger grated, about 10cm piece of ginger
- 8 cloves garlic minced
- 1 1/4 cups hoisin sauce
- 1 1/4 cups ginger beer
- 7/8 cup water at room temperature
- 7/8 tablespoon instant dry yeast I sachet
- 2 1/2 cups wheat flour all purpose, cake flour
- 1 1/4 tablespoons milk powder
- 4 tablespoons caster sugar
- 1 pinch salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 tablespoons lime juice
- 2 tablespoons lemon juice
- 2 tablespoons rice vinegar
- 1 teaspoon sugar
- 1/2 teaspoon soy
- 1 teaspoon honey
- 1 1/2 cups shredded cabbage finely
- 1/2 cup sliced carrots finely
- cucumber ribbons
- fresh coriander / cilantro
- Sriracha hot sauce