

## Pulled Pork Focaccia Sandwich



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Shangri-la Tea Cuisine
- Activities Name  
Real High Tea

### Used Teas



t-Series Blueberry &  
Pomegranate

### Ingredients

#### Pulled Pork Focaccia Sandwich

- 300g Braised pork belly, cooled and pulled into small pieces
- 1pc Focaccia, 10cm x 8cm
- 200g Dilmah Blueberry and Pomegranate Tea emulsion
- 20g Dilmah Blueberry and Pomegranate Tea emulsion (for garnishing)
- 10pcs Blueberry
- 10pcs Sasa, bamboo leaf, cut into 3cm x 5cm



*\* Recipe follows*

**For the Dilmah Blueberry and Pomegranate Tea emulsion (serving portions: 10)**

- 250g Dilmah Blueberry and Pomegranate Tea infused milk\*
- 7.5g Garlic
- 5g Salt
- 30g White wine vinegar
- 500g Vegetable oil

*\* Recipe follows*

**For the Dilmah Blueberry and Pomegranate Tea infused milk (serving portions: 380g)**

- 750g Milk
- 100g Dilmah Blueberry and Pomegranate Tea

## **Methods and Directions**

### **Pulled Pork Focaccia Sandwich**

- Arrange the sandwich by first cutting the focaccia in half, horizontally, into two separate pieces. Ensure that each piece is 1 cm thick. Trim away any excess bread from the center to achieve this. Use the trimmed bread for another use.
- You should now have two pieces of focaccia that are of the same size and thickness. One piece from the top of the focaccia, and one from the bottom.
- Lay each piece with the outside edges facing down. Evenly spread 100 g of the Dilmah Blueberry and Pomegranate emulsion on slice. Repeat with the other.
- Spread the shredded pork belly onto one slice in an even layer, being sure to spread all the way to the edges.
- Invert the other slice of bread onto the shredded pork mixture. Ensure that the edges of the bread align well.
- Cover with plastic film and place in the center of a shallow insert.
- Place another insert on top of the sandwich and place a 1 kg weight on top to provide pressure. Ensure that the inserts and the weight is centered, and that the sandwich is evenly pressed down.
- Place in the refrigerator to allow to fully chill and set.
- When set, remove the plastic film and cut pieces that are 2 cm x 4 cm.
- Finish the dish by placing the sandwich on top of the trimmed bamboo leaf in a suitable serving dish.
- Garnish by piping a small amount of Dilmah Blueberry and Pomegranate tea emulsion on top of the sandwich and placing a blueberry on top of the emulsion.

**For the Dilmah Blueberry and Pomegranate Tea emulsion (serving portions: 10)**



- Combine the milk, garlic, salt and white wine vinegar in a blender. Mix at high speed for 30 seconds, or until the garlic is thoroughly blended.
- Reduce the speed to medium and uncover the top to allow access to the blending mixture.
- While the mixture is blending, slowly add the vegetable oil in a thin, steady stream.
- Continue until all the oil is emulsified into the milk mixture.
- Transfer the contents to a squeeze bottle and reserve for use later.

**For the Dilmah Blueberry and Pomegranate Tea infused milk (serving portions: 380g)**

- Add the milk to a suitable sauce pot. Bring to a simmer and remove from the heat. Add the tea and stir well. Cover.
- Allow the tea to steep for 3 minutes. Remove the cover and stir again.
- Replace the cover and continue to steep for an additional 2 minutes.
- Strain well and push lightly on the solids to extract more infused liquid.
- Transfer to a suitable container.
- Cool the mixture down as per SFSMS and hold under refrigeration until ready to use.

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