

PULLED PORK CHAMOY TOSTADAS

Serves 5 to 6 (10 to 12 tostadas)

1 jar of CHEZWaWa small-batch Salsa Chamoy (260gr) **
1 kg boneless pork shoulder, cut into medium-sized cubes (4 to 5 cm)
Juice of 4 limes
1 tablespoon vegetable oil
1 onion, chopped

10 to 12 corn or flour tortillas (taco-size) **
2 tablespoons vegetable oil
200 gr grated cheese (cheddar, emmenthal or jack)
1 large lettuce head, chopped (preferably iceberg or romaine)
2 large tomatoes, chopped
2 spring onions, chopped
1 large handful fresh cilantro, chopped
1 lime
Avocado slices

Mix together the Chamoy sauce, the lime juice and 1 cup of water and pour over all sides of the pork. Leave to marinate in the refrigerator for 8 hours or overnight.

Take a large pot or skillet and heat the vegetable oil over medium-high heat. Add the onion and pork, stirring/turning frequently and sear until a golden crust forms on most of the meat (5 to 10 minutes total). Cover and simmer low until the meat is fall-apart ready (at least 1 hour). When ready remove the pork from the pot and shred with two forks. Simmer the residual cooking liquid on low heat until reduced slightly and somewhat thickened, about 5 minutes. Toss the pulled pork with enough of the reduced cooking liquid to moisten and coat the pork. Season, to taste, with additional salt and pepper. Keep warm until you are ready to serve.

For the Tostadas:

In a large skillet, heat the vegetable oil over high heat until it shimmers. Add the tortillas, one at a time, to the hot oil and cook for 20 seconds per side or until the tortillas are golden and crisp (they may puff up a bit as they cook). Remove the tortillas and allow to drain on paper towels. They will crisp as they cool. Continue until all the tortillas have been crisped.

Prepare a baking sheet with some parchment paper and preheat the oven to 200°C.

Place a crisped tortilla on the baking sheet and layer with some of the pulled pork and the shredded cheese. Place in the oven for 5 minutes or until the cheese is melted.

Meanwhile, toss the lettuce, tomatoes, spring onions and cilantro together in a bowl and squeeze over the juice of one lime, season with salt and pepper if desired, and toss again. Remove the tostadas from the oven and top with the lettuce mixture. Top each tostada with an avocado slice.

Serve warm with additional lime wedges on the side if desired.

**** Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.**