

PORK BELLY W/ PRESERVED GREENS

SERVE: 4

TOTAL TIME: 5 HOURS



INGREDIENTS

Pork Belly with Skin	400g
Dry Preserved Mustard Greens	80g
Leek	1
Ginger	a lot

SAUCES

Light Soy Sauce	Star Anise
Rice Liquor	Bay Leaves
Dark Soy Sauce	Sichuan pepper
Sugar	Cinnamon stick

DIRECTIONS

- Boil the pork:** Put the pork belly in a pot of cold water, add handful of Sichuan pepper, 2 bay leaves, 2 star anise, small cinnamon, 2tsp rice wine, bring to boil, and boil for 40mins. Take out the pork belly, and keep the soup for later use.
- Marinate the pork:** Marinade: 2tbsp light soy sauce, 2tbsp dark soy sauce, 1tbsp rice wine. Marinate the pork in the marinade for 30mins.
- Cook the preserved greens:** Thoroughly rinse and wash the mustard greens till the water is clear and no sand left. Soak for 10mins. Cut 5cm leek white, a few pieces of ginger, 2 star anise, small cinnamon, dried chillies. Fry the spices in a pan, pour in the earlier soup, add in the greens, 1/2 tbsp sugar, bring to boil, then simmer for 30mins
- Fry the pork:** Heat up ample oil in a frying pan with lid, fry the marinated pork with skin side down. When skin is brown and having bubbles, change side. Fry all 4 sides.
- Plate & Steam:** (see video for details) Slice the pork belly and place in a bowl. Add the greens on top. Steam for 2 hours.

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