



Braised Pork Belly with Spicy Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

Braised Pork Belly with Spicy Noodles serves 4

Braised Pork

200g Pork Belly
100g Pork Offals
1 cup Dark Soy Sauce
1 Tbsp Fish Sauce
4 med Hot Green Peppers
3 cloves of Garlic, peeled
1 thumb of Ginger, peeled and sliced
1 cup Water
1 stick of Cinnamon

Spicy Noodles

4 handfuls Chinese Noodles or "La Mian"
1 handful Bird's Eye Chili, stalks removed
1 thumb of Galangal, peeled
Rind and Juice of 1 Lime
2 Cloves of Garlic, peeled
3 small Shallots, peeled

Optional Garnish:

Thai Fishcakes
Beef Offal Balls

Instructions

Braised Pork

Render belly fat on a hot pan until it becomes caramelized and crispy. Remove belly and set aside leaving fat in pan. Using same pan with fat, fry garlic cloves until golden and green peppers until they blister. Transfer everything in pan including drippings into a dutch oven. Add the remaining ingredients. Cover and braise for 2-4 hours, adding additional water if it dries out.

Spicy Noodles

Put all ingredients except noodles in a processor and blitz until the consistency of pesto. Get a pot of salted water to a boil, cook noodles for 3 mins, drain and immediately transfer to a bowl of cool water. Drain again and mix with chili mixture and braising jus.

Putting it altogether

1. Render belly fat, fry garlic and peppers. Put everything into dutch oven and braise.
2. 30 mins before serving, blitz ingredients for noodles. Boil a pot of salted water.
3. To serve, cook noodles, toss with chili mixture and jus. Remove pork belly from braise and slice it thinly. Lay pork on top of noodles, garnish and serve.