Dongpo Pork

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 kg pork belly
- 2 tbsp vegetable oil
- 1 tbsp tea leaves (or 1 tea bag)
- 3 stalks of spring onion
- some sliced ginger for garnishing
- a piece of lettuce leaf for garnishing

Sauce Ingredients:

- 2 cups of water
- 8 cloves of garlic, lighly crushed
- 5 slices of ginger
- 1 tbsp black peppercorns
- 5 tbsp light soy sauce
- 1 tbsp dark soy sauce
- 2 tbsp shaoxing wine/yellow wine
- 1 tbsp sesame oil
- 3 tbsp sugar
- 1 tbsp corn flour, 2 tbsp water, mixed well

Instructions

1. Blanch pork in a pot of boiling water. Remove pork & pour away the water.
2. Put pork back into pot & cover with water. Bring to boil & simmer for 30mins.
3. Heat wok & add all the sauce ingredients except the mixed corn flour. Stir well & bring to boil.
4. Reduce to medium heat, add pork & cook every side of the pork for a few mins.

Remove pork (make sure drain well) & pour the remaining sauce into a small pan & set aside.

5. Heat vegetable oil in a wok to a medium heat. Fry every side of the pork until it is well-browned & skin side is a little crispy.
6. Place pork in a pot, cover with water. Add tea leaves/tea bag & simmer for another 30mins.
7. Place spring onion stalks at the bottom of a steamer. Transfer pork to the steamer & steam for 2 hrs. Turn pork every one hour & replenish water as & when necessary.
8. Remove pork to a serving dish topped with lettuce leaf.
9. Reheat the sauce in pan & add the cornflour to thicken the liquid. Pour over the pork & garnish with ginger.

*The leftover simmer water can be used as stock.