



Master Stock Pork Belly

INGREDIENTS

Chinese Master Stock

- 3L water
- 3 garlic cloves (crushed)
- 1 tsp Szechuan peppercorns
- 3 cm piece of ginger (sliced)
- 3-4 shallot roots
- 1 bunch coriander roots
- 1 cinnamon stick
- 2 star anise
- 200ml light soy sauce
- 375ml Shaoxing wine (Chinese cooking wine)
- 60g palm sugar
- 1.5 kg pork belly

Sticky Glazing Liquid

- 1 cup strained master stock
- 1/4 cup light soy sauce
- 100g brown sugar
- 1 tsp five spice
- 3 tbsp rice wine vinegar
- 1 tbsp fish sauce

To serve

- 1 shallot, white and green sliced finely on the diagonal
- 2 tbsp finely sliced fresh coriander leaves
- 1 tbsp white sesame seeds



Serves: 8



Prep Time: 15 min



Cooking Time: 2 ½ hrs

METHOD

1. Place the master stock ingredients in a large stockpot, and bring to the boil. Taste stock for balance of flavours, and adjust as required (it should be pleasantly salty with a hint of sweet).
2. Submerge the pork belly in the master stock, and gently simmer for 2 hours, until tender but not falling apart. Remove the pork belly, and set aside to cool.
3. Preheat an oven to 200C on grill mode.
4. Slice the pork belly.
5. **Sticky Glazing liquid:** In a medium saucepan, heat the cup of master stock, soy sauce, brown sugar, and five spice over medium heat. Stir until sugar has dissolved. Add the rice wine vinegar, and fish sauce. Remove from heat.
6. Arrange the pieces of pork belly on a rack over an oven tray.
7. Brush with a generous amount of the glazing liquid. Place the tray in the oven, and cook for 2 minutes until dried.
8. Repeat step 7 until you have glazed more than 4 times, or until you run out of sticky glazing liquid.

To serve: Spoon the sticky sauce over the shiny pork. Sprinkle with the shallots, coriander and sesame seeds.

Serve with bao buns or steamed rice and simple steamed greens.



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