



## Braised pork belly

Serves 8-10

**2kg pork belly**

**1 large onion**

**2 carrots**

**2 stalks celery**

**1tsp fresh ginger**

**1 whole garlic bulb**

**5 whole star anise**

**1 piece cinnamon stick**

**600ml dry sherry**

**250ml Kikkoman Naturally Brewed**

**Soy Sauce**

**5 litres water**

**400g rice noodles**

**8 small heads bok choy**

**6 spring onions, to garnish**

**3 chillies, seeded and cut into strips, to garnish**

**100g bean sprouts, to garnish**

**1** Score the skin of the pork belly, then cut into large slices. Place the meat in a large saucepan along with the onion, carrots, celery, ginger, garlic, star anise, cinnamon, sherry, Kikkoman Soy Sauce and water. Simmer over a low heat for three hours or until the meat is tender.

**2** Remove the meat from the broth and strain the liquid into a clean saucepan. Return the meat to the strained broth and heat gently.

**3** Cook the rice noodles according to the packet instructions and steam the bok choy until it just wilts.

**4** Spoon the noodles into bowls, then spoon the bok choy over. Place a piece of meat on top. Pour over the broth and garnish with spring onions, chillies and sprouts.

Fat	48g	Carbs	38g	Energy	885kcal
Protein	61g	Sodium	.5g	Fibre	1g



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