

BRAISED PORK WITH UDON NOODLES
AND BLACK VINEGAR DRESSING

Serves 6

INGREDIENTS

Braised Pork

- 1tbsp white vinegar*
- 1 bunch spring onion, washed*
- 200g ginger, peeled and sliced into small pieces*
- 300ml Shaoxing wine (Chinese cooking wine)*
- 2 litres water*
- 1.5kg pork belly*

Sauce

- 1/4 cup peanut oil*
- 4 tbsp garlic, finely chopped*
- 1 bunch spring onion, finely sliced*
- 4 tbsp Pun Chun Vinegar Sauce*
- 5 tbsp Pun Chun Black Vinegar*
- 3 tbsp chilli oil*
- 6 tbsp light soy*

Salad

- 2 tbsp peanut oil*
- 300g pork mince*
- 4 tbsp vinegar sauce*
- 4 tbsp light soy*
- 500g packet udon noodles*
- 1 bunch Chinese spinach, stems discarded*



METHOD

Braised Pork

1. Place the white vinegar, spring onion, ginger, Shaoxing wine and water into a large pot and bring to boil, then simmer for 20 minutes.
2. Add the pork belly and braise for 1.5 - 2 hours on low heat or until it is soft and tender.

Sauce

1. Place a small saucepan on medium heat and add the peanut oil and garlic then cook, stirring continuously until golden brown.
2. Off the heat, add the spring onion and stir continuously until it is slightly cooled down.
3. Add the vinegar sauce, black vinegar, chilli and light soy in the pan, taste for balance and seasoning.

Salad

1. Heat up a large heavy based pan on high until almost smoking hot.
2. Add the peanut oil and heat for 30 seconds, then seal the pork mince until brown.
3. Off the heat, add vinegar sauce and light soy, stir through.
4. Blanch the noodles in boiling water for 2 minutes then place in a bowl with the spinach.
5. Add the mince into the bowl and stir through the noodles and spinach. Divide equally onto 6 plates.
6. Slice the pork and divide into 6 serves, placing on top of the noodles.
7. Pour sauce over the pork and serve.