

PORK BELLY, SLOW COOKED

**Slow cooked pork belly, Sichuan Pear,
pickled daikon, king brown mushrooms (Serves 6-8)**

Ingredients:

- 1kg pork belly skin on (Ask your butcher to score the skin)
- 1 tspn 5 spice powder
- 2 pears sliced 3-4ml thickness
- 1 daikon shredded into a fine julienne
- 1 punnet of baby King Brown mushrooms or you can use Enoki mushrooms as a substitute
- 1 tablespoon soy sauce
- 1 tablespoon sweet soy sauce

For the pickling

- 1 whole daikon shredded finely
- 2 whole pears sliced
- 200g Water
- 100g Caster Sugar
- 200g Rice wine vinegar
- 2 slices of fresh ginger
- 1 red chilli Chopped

Bring all of the above pickling ingredients to the boil and pour over the daikon and pear, then leave to cool

Method

Preheat the oven to 160*c

Rub the skin of the pork belly with oil and then rub sea salt all over the skin and in between the score lines.



Method cont.....

Sprinkle the 5 spice powder over the skin of the pork belly and leave to stand for 30min to an hour so the salt can penetrate the skin and the flesh inside

Place the pork belly on a tray lined with baking paper and pour into the tray about 500ml of water. Bake for approximately 1½ - 2h hours depending on oven and size of pork belly.

Keep basting the skin through the cooking process, the skin should be crispy all over without being burnt. If you find there is too much colour turn the oven down or cover the skin lightly with foil

To assemble the dish

Arrange some of the pickled daikon on the serving plate

Sauté the mushrooms in both the soy sauces lightly

Grill the pear dusted with caster sugar till caramelises

Cut the pork belly into even sections and place on or alongside the pickled daikon

Carefully arrange the mushrooms and the pear around the dish and any sauce left from the mushrooms spoon around the plate

Serve immediately



PORK BELLY, CRISPY

Crispy Pork Belly, papaya salad, sticky palm sugar syrup

Ingredients:

Pork Belly:

- 2kg pork belly (bone removed)
- 1 x quantity master stock (Neil Perry)

Cook the bellies in the master stock for approximately 3-4 hours or until tender. Place a skewer through the belly and there should be no resistance.

Remove from the stock and press firmly with a heavy item overnight in the refrigerator

For the salad:

- 1 small green papaya, shredded and pickled
- 2 red onions finely shredded
- 6 shallots finely shredded
- 1 lg bunch Coriander picked
- 2 lg bunch Thai basil picked
- 1 scud chilli sliced

Pickling liquid

- 500g sugar
- 500ml white vinegar

Bring ingredients to the boil and pour over the shredded papaya. Leave to cool in the pickle



Sticky pork sauce

- 250g grated palm sugar
- 100ml fish sauce
- 65ml dark soy sauce
- 1 x scud chilli split
- 90g caster sugar

Place palm sugar, fish sauce, soy sauce and chilli into a pot and cook on a low heat. Reduce the liquid by 1/3 (*Note: sauce will boil over very easily so keep an eye on it all the time*)

When reduced add the caster sugar and cook for a further 5 mins till dissolved. Leave to cool in refrigerator.

If the sauce sets solid, take out of the fridge an hour before serving so it gets to room temp. Sauce will last for 3 months

To serve

Cut the pork belly into desired sections and deep fry till crispy at 180*c for approximately 4 mins.

Pork belly skin will continue to crisp up when removed from the oil

Mix the salad ingredients together and arrange on a plate or platter

Cover the bellies with the pork sauce and serve immediately



NEIL PERRY MASTERSTOCK

Ingredients

- 7½ l water
- 3 cloves garlic sliced
- 1 knob ginger sliced
- 1 small handful shallot ends
- 1 stick cassia bark
- 2 star anise 375 ml
- Light soy sauce
- 375 ml Shoaxing wine (Chinese cooking wine)
- 75 g Chinese rock sugar

Method

Fill a 10 litre stockpot ¾ full with cold water.

Add the sliced garlic, ginger and shallots, followed by the aromatics.

Add the light soy, shaoxing wine and Chinese rock sugar.

Bring to the boil and taste the stock for balance of flavours.

Allow the stock to cool, if not using straight away, strain it through a fine sieve and refrigerate until needed.

Master stock, once cooled, strained and refrigerated can be used again and again.

Replenish the stock with fresh garlic, ginger, shallots and aromatics each time you use it and the flavour will continue to intensify in strength and flavour.

This stock can also be frozen.

