



**SERVES**  
4



**FINE WINE DELIVERY CO. RECOMMENDS**  
Te Whare Ra Gewurztraminer



**CHEF**  
David Neville

## INGREDIENTS

### PORK BELLY & MASTER STOCK

**1kg** pork belly, ribs removed

- 20g** fresh ginger, peeled and finely sliced
- 1** large clove garlic, peeled and finely sliced
- 2-3** spring onions, roughly cut
- 450ml** chicken stock
- 60ml** Shaoxing rice wine
- 90ml** soy sauce (preferably gluten-free)
- 1** small orange, halved
- 1** star anise
- 1** cinnamon quill
- 5** whole cloves
- 15g** rock sugar or caster sugar

### BLACK BEAN SAUCE

- 25g** salted black beans
- 10ml** canola oil
- 15g** ginger, peeled and finely diced
- 1** large clove garlic, peeled and finely diced
- Zest and juice of 1 mandarin
- 20g** brown sugar
- 30ml** rice vinegar
- 65ml** Shaoxing rice wine
- 120ml** light soy sauce (preferably gluten-free)
- ½ tbsp** cornflour
- Water or master stock
- Dash of sesame oil

- 20ml** canola oil
- 200g** green capsicum, quartered and deseeded
- 100g** white onion, finely sliced
- 200g** broccolini stems
- 80g** brown mushrooms, halved
- 100g** small water chestnuts
- 50g** watercress stems



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# TWICE-COOKED PORK BELLY



This is our modern version of a classic pork and black bean sauce dish. We have enhanced the dish by using broccolini and whole water chestnuts and we've added watercress as a garnish.

## METHOD

Preheat the oven to 160°C.

While the oven heats, make the master stock. Place the ginger and garlic in a medium-sized saucepan along with the remaining ingredients and bring to the boil. Reduce to a simmer for 10-20 minutes.

Place the pork belly, skin side up, in a large roasting dish. Pour the masterstock over the pork belly until it is covered, reserving just a little for later use. Cover tightly with tin foil and braise in the oven for 3 hours. Once cooked, let the pork belly cool and then slice into 5cm x 1cm portions. Set aside.

Wash the black beans to remove excess salt. Heat a heavy-based saucepan over a high heat, then add the canola oil. When the oil begins to smoke add the black beans, ginger, garlic and the mandarin juice and zest and fry, stirring constantly, until the contents of the pan are aromatic. Continue cooking until the black beans can be easily mashed. Add the brown sugar, cook for 3-4 minutes until caramelised. Add the rice vinegar and rice wine, then bring to a simmer and reduce by half. Add the soy sauce, then once again bring to a simmer and reduce for 1-2 minutes. Mix the cornflour with a small amount of water or master stock. Pour this into the sauce with the sesame oil and stir vigorously to thicken, then remove from the heat and set aside for a few minutes.

Heat a wok (or large frying pan). Add the second measure of canola oil and fry the pork belly portions until brown on both sides. Add the capsicum, onion and broccolini stems. Toss to heat through, then add the black bean sauce, mushrooms and water chestnuts. Cover with a lid so that the contents of the wok steam vigorously for 2-3 minutes. Remove the lid, let the sauce boil rapidly until it has reduced so that it just glazes and coats the contents.

Divide the pork and vegetables between 4 plates and serve with jasmine rice or egg noodles garnished with watercress stems.



