



SWEET AND SOUR YUZU PORK BELLY

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: 30 MIN

INGREDIENTS

60mL yuzu juice
30mL Shaoxing wine
30mL soy sauce
50g yuzu jam
1 tbsp jus jahe
500g pork belly, coated
1 red paprica
1 onion
150g pineapple
2 tbsp vegetable oil
3 cloves of garlic

DIRECTIONS

1. To make the sauce, combine yuzu juice, Shaoxing wine, soy sauce, yuzu jam and ginger juice in a bowl.
2. Deep fry coated pork belly and vegetables seperately until golden brown.
3. Heat oil over high heat and toss garlic for a few seconds. Add the sauce from step 1 and bring to a simmer. Reduce the sauce untill it is thickened and glossy.
4. Add the vegetables and pork belly to the wok and toss to coat in the sauce.

NOTES

Pork belly can be substituted for chicken or white fish fillets.

Other ingredients such as carrots, dragonfruit, kiwi, peaches or lychee can be used.