

Free Recipe

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CRISP PORK BELLY with Citrus Caramel

For the Pork

- 2 LITRES MASTERSTOCK
- 1.5 KG PORK BELLY
- 1.5 LITRES VEGETABLE OIL

Citrus Caramel

- 4 CORIANDER ROOTS
- 50 GMS GINGER
- 30 GMS FRESH TURMERIC
- 500 MLS FRESH CITRUS JUICE (mandarin or orange)
- 500 GMS PALM SUGAR
- 4 KAFFIR LIME LEAVES
- 2 STAR ANISE
- 1 PIECE CASSIA BARK
- 50 MLS WATER
- 1 LEMON GRASS STALK

For the Som Tum Salad

- 3 CUPS FINELY SHREDDED GREEN PAWPAW
- 200 GMS GREEN BEANS, blanched and sliced finely
- 2 TABLESPOONS DRIED SHRIMP
- PUNNET OF CHERRY TOMATOES, HALVED
- 1 TEASPOON PEELED, CHOPPED GARLIC
- 2 GOLDEN SHALLOTS, SLICED
- 2 RED CHILLIES, CHOPPED
- 3 TEASPOONS FISH SAUCE
- 1 ½ TABLESPOONS PALM SUGAR
- 3 TABLESPOONS LIME JUICE

If you are a keen cook, you can make your own masterstock using the recipe
Master Stock Recipe

- 2 LITRES OF WATER
- 250 MLS SHAOXING WINE
- 125 MLS LIGHT SOY SAUCE
- 75 MLS DARK SOY SAUCE
- 100 GMS YELLOW ROCK SUGAR
- 2 PIECES TANGERINE PEEL
- 2 PIECES CASSIA BARK
- 4 PIECES STAR ANISE
- 1 KNOBS GINGER, ROUGHLY CHOPPED
- 4 CLOVES GARLIC

Bring all ingredients to boil in large stock pot,

PORK METHOD

Preheat oven to 200°C. Bring master stock to boil then pour over the belly in a tray. Cover the tray with foil and place in the oven for 2 hours. Once cooked, pour off stock and cool slightly. Then place in fridge overnight.

Before serving, heat oil in wok slowly then cut the pork into 4 cm pieces. Once oil is ready, place pork in oil and fry until golden brown or crispy. Don't over load the wok in case it boils over. Drain pork on paper towel.

CITRUS CARAMEL METHOD

Pound coriander, ginger, turmeric to a rough paste. Fry off in a little oil until just starting to colour. Then add sugar and water and slowly break down. Add the rest of ingredients and bring to boil. Turn down heat and slowly reduce down to syrup consistency. Strain and cool.

SOM TUM SALAD METHOD

To make dressing - pound garlic, shallots and chillies to paste in mortar. Mix with fish sauce, sugar and lime juice. In large mixing bowl, combine the green papaw, beans, dried shrimp and tomatoes. Toss with a little dressing, arrange a little salad over pork pieces on serving plate.

TO SERVE

Arrange pork pieces on serving plate. Pour citrus caramel sauce over the pork pieces and place a little julienned som tam salad on the top of each piece of pork.