Main dishes / China

Hong shao rou

Pork belly braised in caramel and soy until it glistens. The classic of red-braising.

Time 110 min **Servings** 4

What you'll need.

- ☐ 900 g Pork belly — in 3 cm cubes, skin on
- ☐ 60 ml Light soy sauce
- ☐ 100 ml Shaoxing wine
- ☐ 4 piece Spring onions
- ☐ 1 piece Cinnamon stick
- ☐ 350 g Rice — to serve
- ☐ 50 g Rock sugar
- ☐ 1 tbsp Dark soy sauce
- ☐ 40 g Ginger
- ☐ 2 piece Star anise
- ☐ 30 ml Vegetable oil

Let's make it.

01 Drop the pork cubes into boiling water for two minutes, drain and rinse them under cold water.

02 Dry the meat thoroughly. Wet, it spits in the caramel and cools it.

03 Melt the sugar in the oil over medium heat to an amber colour, stirring; it takes three or four minutes.

04 Add the meat and turn it for two minutes, until every cube is coated in the caramel.

05 Add the wine, both soy sauces, the ginger, spring onion and spices.

06 Add hot water level with the meat and braise covered for an hour on a low heat.

07 Uncover and reduce the sauce hard to a glaze, spooning it over the meat.

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