Soups / China

Pork Bone Broth

A Cantonese broth of crystalline clarity and extraordinary depth, achieved by blancing bones meticulously and simmering at the precise point where convection lifts collagen but never clouds the liquid — the restraint is the technique.

Time 300 min **Servings** 4

What you'll need.

- ☐ 50 parts Pork neck bones or knuckles (split)
- ☐ 100 parts Cold water
- ☐ 3 parts Spring onion / scallion (whole)
- ☐ 20 parts Pork back ribs (for gelatin)
- ☐ 5 parts Fresh ginger (thick slices, unpeeled)
- ☐ 4 parts Shaoxing rice wine

Let's make it.

01 Place all bones in a large pot and cover with cold water. Bring to a full boil over high heat and boil vigorously for 5 minutes. You will see large quantities of grey scum (blood proteins and impurities) accumulate on the surface. Drain the bones and rinse each one individually under cold running water, removing all grey deposits. Also scrub the pot clean. This blanching step is the single most important technique for achieving clear, clean-tasting Cantonese broth — skipping it results in murky, gamy-smelling stock.

02 Return the rinsed bones to the clean pot. Cover with fresh cold water and bring to a gentle simmer over medium heat. As it approaches simmer, skim any remaining foam from the surface. Add ginger slices, whole scallions, and Shaoxing wine. Reduce to the lowest possible simmer — the surface should show lazy ripples and occasional bubbles at the edges, but never a rolling boil. A boiling stock becomes cloudy; a simmering stock stays clear. Maintain this temperature for 3.5–4 hours.

03 Remove the bones with tongs and discard. Line a fine-mesh strainer with a single layer of cheesecloth. Strain the broth slowly, without pressing. Allow to cool slightly, then refrigerate uncovered for 1–2 hours until the fat solidifies on the surface as a cream-colored cap. Remove the solidified fat layer. The broth beneath should be clear, golden, and slightly gelatinous when cold. Season with salt only at the point of use, never in the base stock.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / pork-bone-broth