

# STAR OF THE NORTH

## GOURMET BUTCHER

*Personalised Service, Quality Products, from Our Family to Yours.*

### ASIAN CRISPY PORK BELLY WITH STICKY SAUCE

**Serves 4**

1.5kg boneless pork belly scored

Boiling water

3 tbsps. salt

2 tsp. five-spice powder

Extra virgin olive oil, rice wine vinegar and white wine as needed.

#### **Sauce:**

1 tsp. minced garlic

1 tsp. minced ginger

1 red chili, finely chopped

3 tbsps. dark brown sugar

50g dark soy sauce

Pinch of five-spice powder.

1. Preheat oven to 160°C and line baking dish with paper.
2. Place pork belly into a dish and place in sink. Pour a kettle of boiling water over the pork, allowing it to drain away. Pat pork skin dry with paper towel and place onto prepared baking dish.
3. Combine salt and five-spice powder and rub half onto the skin of the pork.
4. Rub skin with 1 tsp. oil, then 1 tbsp. vinegar. Repeat until all the scored skin is well coated.
5. Place into the oven on the lowest shelf. Pour in enough white wine to reach fat layer of pork belly. Cook for 60 mins until pork starts to crisp up.
6. Increase heat to 200°C and cook until pork skin is crispy and golden, approx. 45 mins. Remove from oven and cover loosely with foil for 15 mins.
7. To make the sauce, combine all ingredients and cook in a small pan for 3-4 mins on a medium heat until fragrant and blended, stirring occasionally.
8. Drizzle sauce over pork and serve with steamed Asian greens.

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