

Asian Gourmet Sauces made by Mei
RECIPE CARD



WAYS TO USE THIS SAUCE

SPREAD IT ON

Aromatic duck and pancake, 5-Spice roast pork, fajitas, flat breads.

DIP WITH IT

Perfect sauce to compliment roast duck, and roast pork joints.

MARINADE WITH IT

Infuse flavour to belly pork, beef, chicken for stir-fry dishes, BBQ and grill.

COOK WITH IT UP

Just simply add 1 tablespoon to stir-fry noodles.

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www.meishomemade.co.uk/recipes



Chinese BBQ Pork aka Char Siu serves 4

Flavoursome, multi-layered honey sweet barbecued pork; most popular delicacy in Cantonese cuisine. Often served as cold cut, and used as filling for Char Siu Buns in dim sum restaurants.

3 - STEPS : MARINADE, OVEN ROAST AND GRILL.

INGREDIENTS

- 4 pork shoulder steaks (marinate ahead for minimum 3 hours/overnight)

FOR THE MARINADE

- 2-3 tbsp of Mei's Miso & Plum Hoisin Sauce
- 2 tbsp of light soy sauce + 1 tsp of dark soy sauce
- 1 tsp of paprika (for the red colour)
- Drizzle of sesame oil

FOR BASTING SAUCE mix all ingredients and set it aside for later use

- 2 tbsp of honey + 1 tsp of warm water

METHOD pre-heat oven at 180°C for keeping food warm

- Bring the marinated steaks to room temperature an hour before cooking.
- Place the chops in an oven proof ceramic tray cover with foil and roast in a preheated oven at 180°C for 25- 30 minutes.
- Take off foil and check. The steaks should look opaque and have a lot of cooking juice collected in the tray. Poke the steaks with a fork, if it goes in and out easy that means they are cooked. Take care to discard the excess juice into a heat proof bowl.
- Turn the heat up to 210°C and ready for basting. *(for BBQ result you can transfer them to a grill on heat 4 at this stage)*
- Baste the steaks with honey water and continue to roast for 2-3 minutes and let them catch a little but not burnt. Then flip on the other side and repeat the basting process for at least 2 times.
- When done, they should look sticky with a glossy shine. Turn off the oven, set them aside for 15 minutes before carving.
- Slice half a centimetre thick diagonally. Serve on rice or noodle soup .