

Braised Pig Trotters with Nam Yee Recipe

Ingredients: Serves 4

800g pig trotter, cut into pieces
50g black fungus, soaked
50g beancurd sticks, prefried and soaked
1 tablespoon chopped garlic
1 tablespoon chopped onion
1½ cubes "Nam Yee" (Reddish cheese)
1 tablespoon soy bean paste

Seasoning:

½ teaspoon five spice powder
1 tablespoon oyster sauce
1 teaspoon dark soy sauce
1 tablespoon "shaoxing" wine
a pinch of pepper
salt to taste
750ml water

Method:

Boil a pot of water to blanch the pig trotter pieces. Dish-up and drain, leave aside. Heat up 1 tablespoon of oil to fragrant the garlic and onion, add in the "nam yee" and soy bean paste. Stir in seasoning and splash in "shaoxing" wine. Pour in the blanched trotter to stir until fragrant, add in water to cover, bring to boil and turn over low heat to braise for 30 minutes then add in beancurd stick and black fungus to further braise until soft.

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