

Braised Pork Belly with Peanuts Recipe

Ingredients: Serves 4

600 g pork belly (with skin)
200 g peanuts (soaked overnight)
4 whole smoked garlic

Seasoning:

1 tablespoon oyster sauce
1 tablespoon light soy sauce
½ teaspoon dark soy sauce
30 g rock sugar
1 tablespoon Shaoxing wine (for later use)

Method:

Boil pork belly in boiling water for a while. Discard water and remove pork belly. Rinse in cold running tap water to clean it and then prick holes over the skin with a fork, pat dry. Rub a little light soy sauce thoroughly over the pork belly then rub the surface with a little dark soy sauce. Leave to marinate for about 3 hours in the refrigerator. Deep-fry into hot oil (skin side down) until golden brown. Dish out and leave aside to drain the oil. Place the fried pork belly, peanuts and garlic into a pot. Pour in water just enough to cover the surface. Add in seasoning and mix well. Cover and bring to a boil. Braise over low heat for approximately 45 minutes to an hour (making sure there is always water in the pot), until the pork belly and the peanuts are tender, or the flavor has been absorbed and the sauce is thick. Lastly, sprinkle with Shaoxing wine, stir well and serve hot with steamed white rice.

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