

Braised Pork Belly with Spices Recipe

(Malaysian Recipe)

Ingredients: Serves 4

2 tablespoons oil
600g pork belly, cut into pieces
3-cm stick cinnamon stick
1 star anise
2 cardamoms
500g water

Spices (ground):

200g shallots, peeled
50g garlic, peeled
5 dried red chilies
½ teaspoon chopped galangal
½ teaspoon coriander powder
½ teaspoon five-spice powder

Seasoning (to taste):

½ tablespoon sugar
1 tablespoon oyster sauce
½ teaspoon pepper
1 tablespoon light soy sauce
dash of salt

Method:

Heat up oil, sauté ground spices until fragrant. Add pork belly and stir-fry until aromatic. Add in the remaining ingredients and bring to boil. Lower the heat and simmer for 45 minutes or until pork belly are tender. Lastly add in seasoning and simmer for another 5 minutes. Dish up and serve.

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