

Five Spices Pork Belly Recipe

Ingredients:

1 large bunch fresh coriander (cilantro) with roots
2 tablespoons vegetable oil
1 garlic cloves, crushed
2 tablespoons five-spice powder
500 g pork belly, cut into 1-in pieces
400 g chopped tomatoes
150 ml hot water
2 tablespoons dark soy sauce
3 tablespoons Thai fish sauce
2 tablespoon granulated sugar
1 calamansi, halved

Method:

Cut off the coriander (cilantro) roots. Chop five of them finely and freeze the remainder for another occasion. Chop the coriander stalks and leaves and set them aside. Keep the roots separate. Heat the oil in a large pan and cook the garlic until golden brown. Stirring constantly, add the chopped coriander roots and then the five-spice powder. Add the pork and stir-fry until the meat is thoroughly coated in spices and has browned. Stir in the tomatoes and hot water. Bring to the boil, then stir in the soy sauce, fish sauce and sugar. Reduce the heat, cover the pan and simmer for 30 minutes. Stir in the chopped coriander stalks and leaves, squeeze over the calamansi juice and serve.

Cook's Tip: Make sure that you buy Chinese five-spice powder, as the Indian variety is made up from quite different spices.

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