

Pork Floss with Grilled Pork Slices Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

100g ham (cut into small slices)
60g grilled pork slices (cut into small slices)
3 Chinese mushrooms (soaked)
50g carrots (peel and sliced)
150g Chinese flowering chives (sectioned)
2 tablespoons pork floss
300ml water

Seasoning:

1 tablespoon oyster sauce
½ tablespoon sugar
½ tablespoon tomato sauce
½ tablespoon bottled curry powder

Method:

Rinse the Chinese flowering chives and cut into small sectionals. Then, blanch into boiling water for a while. Dish up and drained. Arrange on a serving platter. Leave aside. Blanch the ham slices, grilled pork slices, Chinese mushrooms and carrot slices into boiling water for a while. Remove and drain well. Heat up 2 tablespoons oil to sauté all blanched ingredients until fragrant. Pour in water and seasoning, bring to a boil. Simmer over a medium heat for 2 minutes, or until the sauce is slightly dry. Lastly, thicken the sauce with a little cornstarch solution. Remove, pour over to the Chinese flowering chives. Drizzled with pork floss, mix well before serving.

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