

## Pork Sambal Recipe

**Ingredients:** Serves 4

700g pork belly, cut into 1½-inch cubes  
350ml coconut milk  
1 stalk lemongrass, root end and leaves removed, bruised  
2 teaspoons grated ginger  
2 small onions, chopped  
4 cloves garlic, crushed  
1 teaspoon chili powder  
1 teaspoon shrimp paste (belachan)  
1 teaspoon ground coriander  
1 teaspoon ground cumin  
2 teaspoons sugar  
1 teaspoon sugar

**Method:**

Bring half the coconut milk (about 175ml) slowly to a boil in a pot. Add all the other ingredients as well as the pieces of pork. Stir constantly to prevent curdling. If the gravy turns out to be too thick, add half a cup of water. Simmer until the pork is tender and almost all the liquid is absorbed (about an hour). Add the remaining coconut milk and continue cooking for about 10 minutes. Serve.

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