



Master Stock Pork Belly - Bao Buns

INGREDIENTS

Master Stock

- 1.5 kg Pork Belly (Sliced 1cm Thickness)
- 3 Cloves Garlic
- 1 Tbsp Szechuan peppercorns
- 20g Ginger (sliced)
- 4 Green Shallots Roots
- 1 Bunch Coriander Roots
- 1 Cinnamon Stick
- 2 Star Anise
- 200ml Light Soy Sauce
- 375ml Shaoxing (Chinese cooking wine)
- 60g Palm Sugar

Garnish To Serve

- 4 Green Shallots (finely Sliced)
- 2 Bunches Coriander (Picked)
- 2 Tbsp White Sesame Seeds (Toasted)
- 2 Carrots (Pickled)
- Kewpie Mayonnaise to Serve



Serves: 32 Bao Buns



Prep Time: 15 min



Cooking Time: 2 ½ hrs

METHOD

1. Place Pork belly into a pot and cover with water. Bring to the boil and cook for 5 minutes. Strain and rinse under cold water to remove any impurities from the pork.
2. Place pork and all master stock ingredients into a pot, Add water, enough to cover the pork. Bring to the boil and then reduce for a simmer.
3. Gently simmer for roughly 30-40 minutes or until tender but not falling apart.
4. To serve, Open steamed buns and place a slice of pork. Add small amounts of the garnish to serve into each bao bun and Enjoy.

Tip: Master Stock pork can also be served with steamed rice and simple sauteed Asian Greens., for a delicious alternative.



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