

## Ingredients for Braised Pork Belly in Hokkien Style 五香扣肉

Serves 4/ 4人份

Recipe by Chef Goh Eng Gee

### Ingredient:

Frozen belly pork	500gm
Five spices powder	1 teaspoon
Pepper	1 teaspoon
White sugar	1 tablespoon
Dark soy sauce	1 tablespoon
Garlic Chopped	1 teaspoon
Tapico Starch flour	2 teaspoons
Chicken Stock	4 tablespoons



### Method:

1. Defrost the pork belly appropriately and boil it in water till just cooked
2. Slightly deep fried the meat after coating it with dark soy sauce
3. Slice the meat and mixed it with the rest of the seasoning
4. Arrange them in a bowl and steam for 1 hour
5. Garnish and serve

### 五香扣肉

材料:

冰冻三层肉 500gm

调味:

五香粉 1茶匙

胡椒粉 1茶匙

白砂糖 1汤匙

酱油 1汤匙

蒜碎 1茶匙

茨粉 2茶匙

鸡汤 4汤匙

制法:

- (1) 首先把解冻的五花肉放入沸水中煮至断生
- (2) 用酱油上色，再放入热油中炸一下
- (3) 把肉切片，加入调味料捞匀
- (4) 置入扣碗蒸1小时即可上碟