

# Hakka Fried Pork in Fungus Stew

Recipe by DJ Huang Wenhong (FM 100.3)

## Ingredients:

pork	200 g
black fungus	20 g
egg	1

## Seasoning:

fermented beancurd	2 small pcs
fermented beancurd sauce	3 tsp
starch powder	
red wine	

## Method:

1. Rinse the pork well and cut it into small pieces. Marinate the pork with 2 small cubes of fermented beancurd.
2. Rinse and soak the black fungus.
3. Dip pork cubes in egg and coat with starch powder.
4. Heat up oil in pan and fry pork cubes till golden brown.
5. Boil black fungus in water and add in fermented beancurd sauce. Leave to boil for approximately 10 minutes.
6. Add fried pork cubes into the pot and continue to stew for 10 minutes.



# 客家炸肉焖木耳

## 材料:

猪肉 200g  
黑木耳 20 g  
鸡蛋 一个

## 酱料. 调味料:

南乳 2 小块  
南乳汁 三匙  
粘米粉 少许  
红酒 少许

## 做法:

1. 把猪肉洗净切小块，加入两小块南乳腌好备用。
2. 木耳洗好泡水处理。
3. 热锅油炸腌好的猪肉（炸前先加粘米粉及鸡蛋搅和）
4. 用热水把木耳煮软，加入南乳汁 约10分钟。
5. 把炸好的肉加入，再闷煮10分钟即可上桌。