



# Steamed Pork Ribs with Black Bean Sauce

Serves: 4 to 6

Preparation Time: 20 minutes

Cooking Time: 15 minutes

## Seasoning

2 tbsp tapioca flour  
2 tsp fine sugar  
1 tbsp light soya sauce  
A dash white pepper powder  
1 tsp sesame oil  
1 tsp vegetable oil

## Ingredients

500g frozen prime pork ribs or pork belly  
1 tbsp Chinese salted black soya beans  
1 red chilli, seeded and finely diced  
1 red chilli padi, finely sliced  
3 cloves garlic, peeled and finely minced



## Method

1. Defrost the pork ribs – chop the ribs into 3 cm lengths.
2. Wash, pat dry with paper towels and mix with the tapioca flour.
3. Wash the Chinese salted black soya beans in tap water and drain off the water. This will remove excess saltiness.
4. Mix the black soya beans with chillies, garlic, sugar, light soya sauce and pepper. Mix with the pork ribs and tapioca flour and then add sesame oil. Marinate for 4 to 5 hours or overnight in the fridge, or you can cook it at once.
5. Add the vegetable oil and stir well. Put the pork ribs and marinade into a deep platter in 1 layer and steam over high heat for 15 minutes. The pork ribs can be served at once, or left to steam over low heat for 20 minutes more for the meat to get very tender. Serve.