

## **Bianchee Recipe**

**(Minced Pork with Potato and Bread Cubes Recipe)**

### **Ingredients:**

2 slices white bread  
125 ml (½ cup) oil  
20 g (2-3 cloves) garlic, peeled and chopped finely  
300 g minced shoulder pork  
200 g (1 medium sized) potato, peeled and diced  
125 ml (½ cup) water

### **Seasonings:**

2 tablespoons Worcestershire sauce  
1 tablespoon light soy sauce  
1 tablespoon sugar, or to taste  
¼ teaspoon pepper, or to taste

### **Method:**

Cut the bread into 1 cm cubes and deep fry in oil to a crisp, golden brown. Remove and drain on paper towels. When cooled, the croutons can be stored in an airtight container for about a week. Heat up the leftover oil in the wok to sauté the garlic. Add the minced meat, potato and onion. Stir well to mix. Add in ½ cup water and the seasonings. Allow to simmer until potatoes and pork are cooked. Top with the fried croutons just before serving.

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