

## Hong Bak Recipe

(Nyonya Recipe)

### Ingredients:

600g belly pork (cut into pieces)

750ml water

### Spice Paste (pounded);

3 tablespoons coriander seeds/biji ketumbar

4 g fragrant root ginger/cekor

1 teaspoon peppercorns

120g shallots

30g garlic

1 tablespoon minsee/taucheo or Japanese miso

1 teaspoon maceutmeg powder

### Seasoning:

1 teaspoon salt or to taste

1 tablespoon sugar

1 tablespoon dark soy sauce (optional)

### For garnishing:

some sliced fresh lotus root (optional)

some white button mushrooms (optional)

### Method:

Do not heat wok. Put in 3 tablespoons oil, turn on low heat and stir-fry spice paste until it sticks together. Add in belly pork and stir-fry. Drizzle in a little water and continue to stir-fry for 5 minutes. Place into a big pot. Add in the water, bring it to a boil on high heat. Turn heat low and braise meat until soft and gravy slightly thickens. Add in seasoning, taste before dishing out. Serve hot.

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