

## Pressed Pork Recipe

### Ingredients:

500 g belly pork  
2.5 litres water  
2 tablespoons fermented soy paste  
2 tablespoons light soy sauce  
2 tablespoons sugar  
1 tablespoon black peppercorns  
4 cloves, peeled and cut in half  
4 slices ginger  
1/2 teaspoon roasted white sesame seeds  
Korean preserved prawns (shrimps) optional

### Leek Salad:

1-2 stalks leek, shredded  
Salt to taste  
Chili powder to taste

### Method:

Soak pork in cold water for 30 minutes then wash and drain. Combine water, fermented soy paste, soy sauce, sugar, black peppercorns, garlic and ginger in a heavy-based pot. Add pork and cook for 20-30 minutes. Drain and remove pork from pot. Wrap in plastic wrap or cling film and place flat on a worktop. Place a heavy object on pork and leave in a cool place for 30 minutes to 1 hour. Remove plastic wrap or cling film and slice pork thinly. Combine leek salad ingredients. Serve pork with leek salad and preserved prawns, if desired. Garnish with sesame seeds.

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