

Simmered Pork Daikon Radish Recipe

Ingredients: Serves 2

150 g boneless pork belly

cut into pieces 1-cm wide and cut the pieces
into 2-cm wide at a right angle to the fat

400 g daikon radish

peel and quarter lengthwise, cut into the bite-sized pieces diagonally rotating.

Soak in water immediately after cutting and drain in a colander

100 g carrot

peel and cut into pieces, a little smaller than the daikon radish

5-6 small fresh shiitake mushrooms

wipe the caps with a wet dishtowel. Cut off the stems

Daikon radish leaves

use inside thin leaves. Parboil in salted water and soak in chilled

water. Squeeze out the water and chop finely

1 tablespoon vegetable oil

Simmering stock:

3 cups dashi stock

2½ tablespoons sake

1 teaspoon salt

1 tablespoon light soy sauce

Method:

Heat the oil in a pan and remove from the heat and cool on a dampened dishtowel to prevent the pork from sticking to the bottom. Add the pork and coat with oil, separating with chopsticks.

Return the pan to the heat and stir-fry over medium heat until browned. Add the daikon and

carrot. Stir-fry until the corners of daikon become translucent. Add mushrooms and stir-fry

together quickly. Pour the dashi stock over to cover. Bring to a boil, skimming off any scum that

forms. Turn the heat to medium and add the sake, salt and light soy sauce in this order. Cover

with a wet drop-lid and simmer. Continue to simmer for 15 minutes. If a bamboo skewer easily

pierces through the daikon, everything is done. To serve, transfer to a deep bowl and cover with

plenty of simmering stock. Scatter chopped daikon leaves over.