

Tau Ewe Bak Recipe

(Nyonya Recipe)

Ingredients:

600g belly pork or fatty kark sim (cut into 1½ inches pieces)
450ml water
180g oil
1-2 pieces firm bean curd or taukwa (cut as desired and lightly fried) - optional
1 or 2 hard-boiled eggs (shelled) - optional

Marinade:

4 tablespoons light soy sauce
2 tablespoons dark soy sauce
2 tablespoons sugar
1 tablespoon white peppercorns (cracked)
5 big pips garlic (smashed)

Method:

Mix meat well with marinade. Cook over medium heat until sauce is reduced by half and oil separates. Add in water and bring to a boil. Add in bean curd and hard-boiled eggs, if using. Simmer over low heat until meat is tender and gravy reduced by ½. Adjust to individual taste and serve with steamed white jasmine rice.

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