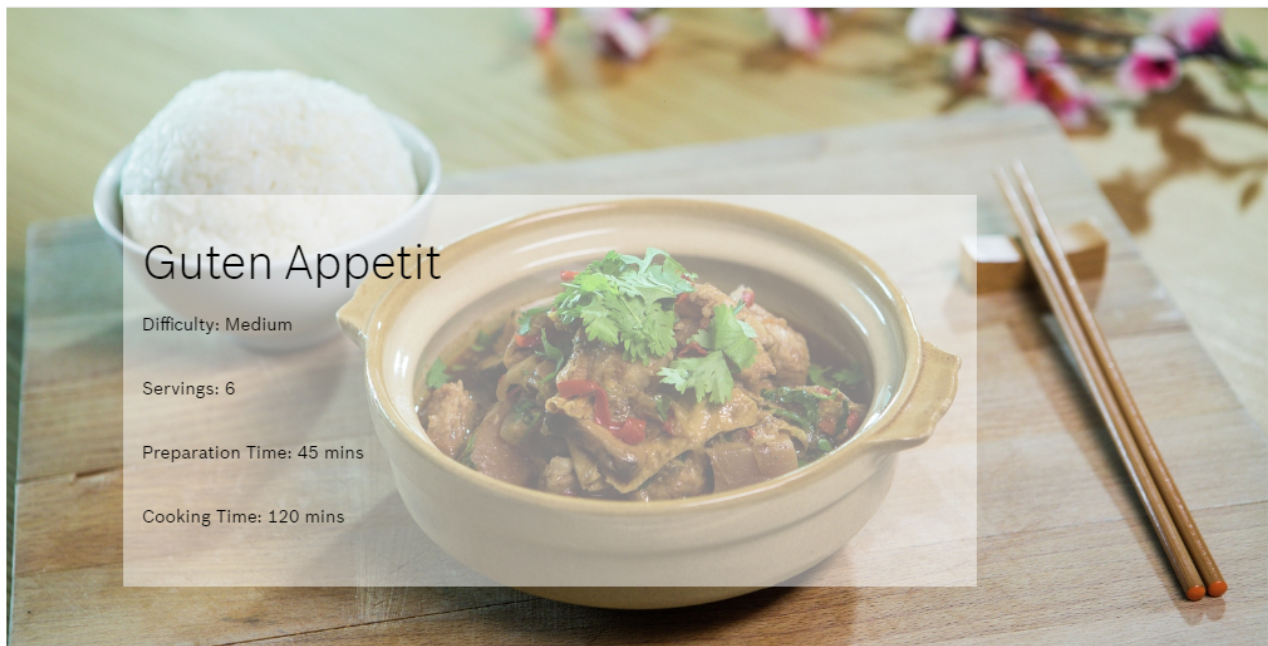




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# Stewed Pork Belly with Dried Beancurd Skin, Cabbage and Fermented Soy Bean



## Guten Appetit

Difficulty: Medium

Servings: 6

Preparation Time: 45 mins

Cooking Time: 120 mins

## Ingredients

- 1.5kg Pork belly – Cut into chunks
- 200g Dried beancurd skin – Soaked and softened in water
- 200g Shiitake Mushrooms - Sliced
- 50ml Cooking Oil
- 20g Red Chilli – Sliced thinly and deseeded
- 60g Garlic - Blended
- 50g Fermented Soy Beans - Blended
- 30g White Onion - Blended
- 800g 'Bak Choy' (Chinese Cabbage)
- 2L Chicken Stock
- 30ml Dark Soy Sauce
- Salt, to taste
- White Pepper Powder, to taste
- Coriander Leaves, to garnish

# Methods



## Step 1.

Add garlic, onion and soy beans into the food processor, then blend them into a paste.

## Step 2.

Add oil and fry paste in a medium-heated pot.



## Step 3.

Add chicken stock, soy sauce, pork belly and softened beancurd skin into pot.

## Step 4.

Increase heat to bring the gravy into a boil.







## Step 5.

Cover gravy with parchment or baking paper while it simmers for 1.5 hours.

## Step 6.

Next, add mushrooms, cabbage, chilli, salt, pepper and chopped coriander.



## Step 7.

Cook for another 20 minutes approximately, or till pork becomes tender.

## Step 8.

Garnish with coriander leaves and serve with rice or steamed potato.

