

Stewed Pork Belly with Shiitake Mushroom

Cuisine: Chinese
Food category: Pork




Author: Myat Ko ko


Program steps


Preheating:


180 °C


1


Combination


50 %

Termination by time

00:20 hh:mm

180 °C

+ 100 %



Ingredients - number of portions - 10

Name	Value	Unit
Pork Belly	1	kg
Dried shiitake mushrooms	100	g
Oyster sauce	50	ml
Dark soy sauce	30	ml
Light Soy sauce	20	ml
Dried chilli	20	g
Brown Sugar	20	g
Salt	10	g
Five spices powder	5	g
Spring Onion	10	g
Crush garlic	20	g
Oil	20	ml
Water	500	ml

Directions

Washed and cut big cube to pork belly. marinade with oyster sauce, Dark soy sauce, Light soy sauce, brown sugar, five spice powder and salt.
Soak the dried shiitake mushroom over night.
put oil and garlic in the enameled container, add pork belly and sear for 3 minutes, add water, mushroom, dried chilli and braised for 17 minutes or desire tenderness.

Recommended accessories



Enameled GN container