



Miso Braised Pork belly

Miso's richness pairs harmoniously with the richness of pork.



Ingredients:

- Pork belly 800g
- Stock from Pork belly 3 cups

- Boiled eggs(Optional)

[Seasoning Mixture]

- Brown sugar 2Tbsp
- Kaokao Miso 120g
- Mirin 2 Tbsp

Directions:

1. Place the pork in a pot, add plenty of water (not listed), and boil. Boil on low heat for at least 1 hour while removing the scum, then leave to cool.
2. Cut the meat into 5cm cubes, place them in a pot, and strain the boiling water. Then, put the meat in the refrigerator to cool. Let the fat solidify before removing it for a refreshing result.
3. Add all the seasonings from step A to step 2, and simmer again over low heat for 1 hour, being careful not to break down, until the liquid has reduced.
4. Serve it with Boiled eggs(Optional)

Find more recipes here →

