



Chashu Pork for Ramen

INGREDIENTS

1kg Pork Belly
1 Kombu sheet

1 cup Mirin
1 cup Cooking Sake
1/4 cup Kombu Tsuyu
3/4 cup Soy sauce

1 piece of Ginger, sliced
1 Leek, green leafy part chopped
1 Garlic bulb



Makes: 16 slices



Prep Time: 20 min



Cooking Time: 14 hours

METHOD

Tie the pork belly in a roll by using some kitchen twine (your local butcher may be able to help you with this). In a large stockpot, place the rolled pork and cover with cold water. Bring it to a boil and simmer for 10 minutes. Remove the impurity scum from the pork. Strain the stockpot, and rinse the pork trying to remove any residual scum on the surface.

Return the pork to a clean stockpot and add the Kombu sheet and add cold water once again just to cover the pork. Bring it a boil and remove the Kombu sheet when it becomes soft. Reduce to a simmer and add the mirin, cooking sake, Kombu Tsuyu and the soy sauce. Cook for an hour.

Halve the garlic in the middle so that you have the head and the tail in one respective piece. Then add the ginger, green leafy parts of the leek and garlic to the stock and cook for another hour.

Remove the pork and place it into a large bowl. Strain the liquid base from the stockpot and use the stock to cover the pork. Cover the bowl with cling wrap and let it refrigerate overnight or for a minimum of 12 hours.

Remove the excess fat that may have formed on the surface of the stock. Remove the rolled pork from the bowl and with the help of a pair of scissors, cut the twine and slice the pork into 5 mm thick slices.

Pro Tips:

- As it takes a long time to make Chashu, you should make as much as you possibly can, portion and freeze the excess portions. It will keep up to 2-3 months in the freezer.
- Keep the liquid stock to braise other meats or use it as an alternative to marinate the infused eggs (see Nitamago recipe).



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