



Gordon's Braised Pork Belly

700g joint belly pork (bones in)
1 tbsp salt
1 tbsp oil
3 slices fresh ginger
500ml chicken stock
300ml rice wine or dry sherry
150ml light soy sauce
75g granulated sugar
1 tsp Chinese five spice
3 spring onions

1. Rub pork with salt and leave for 1 hr. Carefully rinse to remove salt and dry thoroughly with kitchen towel.
2. Heat wok or large frying pan. Add oil and brown pork's rind side.
3. Put ginger and all the braising ingredients into large pan and bring to simmer.
4. Place pork joint in the simmering liquid (rind uppermost), cover and place in oven 150C for 2 hours.
5. Remove pork and leave to cool slightly before slicing thinly.
6. Reserve majority of the liquid which can be frozen and used in the same way on another occasion.
7. Use remaining braising liquid as a sauce which may be thickened with a little cornflour if desired.