KIKKOMAN

Teriyaki beer-pork knuckle with udon

Total time **135 mins** **45 mins** preparation time **45 mins** cooking time **45 mins** cooking time

INGREDIENTS

10 portion(s)

For the pork knuckle:

2 kg	pork knuckle (820 g net weight cooked and boneless)
10 g	peppercorns
2 g	bay leaves

For the sauce:

150 g	chopped shallots
15 g	chopped garlic
25 g	chopped ginger
50 ml	rapeseed oil
1.25 litre	dark beer
200 ml	Kikkoman Naturally Brewed Soy Sauce
25 g	honey
300 g	frozen edamame
500 g	red peppers, cut into strips
100 g	butter in flakes
60 g	cornflour
160 ml	water

In addition:

2 kg	udon noodles
20 g	sesame seeds

PREPARATION

Step 1

Boil the pork knuckle in a pressure cooker with the water, pepper and bay leaves for 45 minutes until tender. Remove the bone and shred the meat. Set aside until further processing.

Step 2

Sauté the shallots, garlic and ginger for 1 minute in half the rapeseed oil. Deglaze with the beer and Kikkoman Soy Sauce. Add the honey and reduce the sauce to one litre over a medium heat for approx. 45 minutes.

Step 3

Sauté the red pepper and edamame in the remaining oil in a pan for approx. 5 minutes.

Step 4

Add the butter to the sauce. Mix the cornflour with the water and use it to thicken the sauce. Reduce the heat, add the vegetables and meat to the sauce and keep warm.

Step 5

Boil the udon noodles in salted water for approx. 1 minute. Reheat portions of the udon with the meat, vegetables and sauce in a small pot and serve garnished with the sesame seeds.