

# Braised Pork Belly

Total time **4 mins**

Nutritional facts (per portion):

**3548 kJ / 847 kcal**

## INGREDIENTS

**4 portion(s)**

<b>300 ml</b>	sake (or white wine)
<b>6 tbsp</b>	sugar
<b>120 ml</b>	Kikkoman Naturally Brewed Soy Sauce
<b>2</b>	garlic cloves
<b>1 piece</b>	of ginger (approx. 4 cm)
<b>500 g</b>	pork belly or neck
<b>2 tbsp</b>	vegetable oil
<b>20 g</b>	medium hot mustard
<b>200 g</b>	spinach
<b>60 g</b>	green beans

## PREPARATION

### Step 1

To make the stock boil up 800 ml water, the sake, sugar and soy sauce. Peel the garlic and ginger, chop finely and add to the stock.

### Step 2

Dab the pork dry, cut into approx. 5-6 cm square pieces, sear the meat at a high temperature on all sides briefly (the meat should still be raw on the inside). Wash the meat pieces in hot water and remove the surplus fat. Put the meat and stock in a pressure cooker and braise for approx. 40-45 minutes. Then leave to cool overnight.

### Step 3

Skim the fat off the surface of the stock. Heat up the stock, remove the pork pieces and keep warm. Drain the stock through a fine meshed sieve, heat it up again and reduce it until you have the right consistency. Season with mustard. Wash, trim and blanch the spinach and beans. Serve the pork with spinach and beans, plus a drizzle of sauce on top.