

Pork cheeks with an Asian twist

INGREDIENTS

4 portion(s)

12	trimmed pork cheeks
2	onions
2	cloves garlic
1	stalk lemongrass (beaten)
4	star anise
1 tbsp	mustard
2 tbsp	honey
1 litre	chicken stock/bouillon
50 ml	<u>Kikkoman Naturally Brewed Soy Sauce</u>
150 g	king oyster mushrooms
1	eggplant
2 tbsp	apple vinegar
1	red chilli
	Fresh coriander

PREPARATION

Step 1

Brown the pork cheeks in oil and take them out of the pot. Fry sliced onion and garlic. Put the pork cheeks back in the pot and add star anise, mustard, honey, and lemongrass. Add soy sauce and chicken stock/bouillon and let it simmer for 45 minutes. In the meantime cut mushrooms in halves and cut the eggplant in large cubes. Fry mushrooms and eggplant golden in a pan and add them to the pork cheeks. Let it simmer for another 45 minutes and season with extra soy sauce and apple vinegar.

Step 2

Garnish with finely chopped red chilli and fresh coriander. Serve with mashed potatoes, noodles or rice and pickled gherkins or onions.