



## FIVE-SPICE BRAISED PORK BELLY

Use a heavy-based pot, large enough in diameter to lay the pork belly flat in it. Heat the pot over medium-high heat; add oil, then onion, and cook until translucent. Take half the ginger slices and chop them finely; reserve the rest for later. Add chopped ginger and five-spice powder to the pot and continue cooking, stirring vigorously, for about 2 minutes or until fragrant.

Lay the pork belly flat, skin side down, on top of the onion in the pot. Add stock and enough water to completely cover the belly. Add soya sauce, fish sauce and garlic. Put the lid on the pot, turn the heat up to high and bring to the boil. Skim any foamy scum from the top. Then open the lid slightly, turn down the heat to low and simmer for 1 hour and 30 minutes, skimming occasionally, or until the pork is tender.

Transfer pork belly to a saucepan, cover with a lid and set aside. You should still have a good amount of braising liquid left in the big pot. Turn the heat back up to high, add the rest of the ginger slices, and let the liquid cook down for anything from 10 to 30 minutes until the gravy is the consistency you like.

Preheat the oven to 180°C. Place cut heads of garlic and the gravy from the pot in a baking tray and place the cooked pork belly on top. Sprinkle with five-spice powder and orange zest. Roast for 45 minutes. Take out and rest for 10 minutes before serving.

Serves 6–8

3–5 kg bone-in pork belly  
30 ml cooking oil  
1 medium onion, diced  
5 cm-long piece of ginger root,  
peeled and thinly sliced lengthways  
30 ml Chinese five-spice powder  
800 ml master stock  
50 ml dark soya sauce  
(or 30 ml regular soya sauce  
plus 5 ml brown sugar)  
30 ml fish sauce (or more to taste)  
3 garlic cloves, peeled and crushed  
3 whole garlic heads, cut in half  
10 ml Chinese five-spice powder  
zest of 1 orange