



Slow braised gravy pork with steamed Asian greens

Shopping list:

- 1kg gravy pork
- 4 cloves crushed garlic
- 1 large piece fresh ginger, finely chopped
- 2 stalks lemongrass, finely chopped
- 3 small hot chilli's, chopped
- 4 tablespoons hoi sin sauce
- 4 kaffir lime leaves
- ½ cup mushroom soy sauce
- 1 litre water
- 2 diced brown onions
- 4 carrots diced
- 2 sticks celery diced
- ½ bunch Chinese broccoli
- ½ bunch bok choy

Method:

1. In a food processor puree the garlic, ginger, chili and lemongrass until it is a smooth paste. Set aside.
2. In a large pot with a little vegetable oil on high heat, seal the gravy pork off until it has caramelized brown and golden in colour. Then add the herb paste and cook on medium heat for approximately 2-3 minutes or until aromatic.
3. Add the rest of the diced vegetables and cook for a further 2 minutes. Add the hoi sin sauce and cook again for a further 2-3 minutes.
4. Finally add the mushroom soy sauce, water and kaffir lime leaves, bring to the boil, then turn down to simmer and cook on very low for approximately 3-4 hours or until the pork is tender. Check periodically to make sure there is enough liquid so that it doesn't dry out.
5. In a steamer add the Asian greens and cook for 2-3 minutes or until just tender and serve on top of your slow braised pork.

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