



Thinking of you
Electrolux



RECIPES by
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APPETIZER

BRAISED PORK WITH GARLIC NOODLES

I was pretty much on my own during high school as my parents and siblings were all back in Manila. A lot of my friends would come to my house to eat dinner. I'd cook fried rice, pasta, even chicken cordon bleu—dishes I had learned through watching the shows of Julia Child, Lidia Bastianich, and Martin Yan. My friends liked eating at my place. They said my food was better than what they had in their homes. I always cook things I love to eat. My friends and I—we have the same taste in food. Here's an example of a dish I like to cook simply because I love to eat. I'm such a sucker for pork!

INGREDIENTS

Braised Pork

600 g	Pork belly (1/2-inch slices)
1 tsp	Salt
1/2 tsp	Cracked pepper
30 g	Onions, sliced
10 g	Garlic, smashed
50 g	Carrots, 1-inch cut
50 g	Celery, 1-inch cut
1 pc	Bay leaf
1 liter	MOS pork bone soup base for hot pot
1 cup	Soy sauce
1 piece	Star anise
1/4 cup	White sugar

Noodles

100 g	Butter
25 g	Minced garlic
5 g	Garlic powder
15 g	Sugar
20 g	Oyster sauce
10 ml	Soy sauce
5 g	Chili flakes
5 g	Salt
300 g	Spaghetti, cooked al dente



PROCEDURE

Season pork belly with salt and pepper. Set it aside. Put the remaining ingredients into a large stockpot and bring it to a boil using your Electrolux hob. In a sauté pan, sauté the brown pork belly for 2 minutes per side so a brown crust forms on the surface. Transfer browned belly into the pot of boiling aromatics. Turn down and simmer for 2 hours. Once belly is nice and soft, remove from the cooking liquid and place on an oven tray with a rack. Using your Electrolux oven, bake the belly for 5 minutes on high heat before serving. This will make it nice and crisp. Save some of the sauce and place in a small saucepot; reduce by half so it thickens. Adjust seasoning as needed.

In a separate pan, place all ingredients for the noodle sauce and dissolve with butter. Place noodles in boiling water and strain. Add 3 tablespoons of sauce to the noodles so it turns light brown in color. Add more sauce if needed.

Plate by placing pork belly on top of the noodles.