



Kakuni

If you love pork, you must try this kakuni (角煮, simmered pork belly). The pork is so tender with lovely sweet soy sauce flavour, yet it retains the flavour of ‘pork meat’.

Recipes

- 500g (1lb) pork belly (Note 1)
- 1 shallot/scallion stem , white part crashed (note 7)
- 30g (1oz) ginger
- 100ml (3.foz) sake
- 100ml (3.foz) water
- 2 ½ tbsp soy sauce
- 2 tbsp sugar (Note 2)
- 6 green beans , boiled and cut into bite size
- 1 tbsp shallots , white part julienned (Note 3)
- Japanese karashi (Note4) or hot English mustard (optional)

Steps:

1. Add the Pork ingredients in a large pot which is large enough to lay the pork belly strips. Add generous amount of water and turn the heat on high.
2. When the water starts boiling, reduce the heat to low so it simmers. Place a drop lid (Note 5) and cook for 2 hours or until tender (if the pork belly is thicker, you may need cook longer).
3. Using tongs or two spatulas, remove the pork strips carefully from the pot and rinse them under the running cold water gently. The pork should be quite tender now so be careful not to break them.
4. Cut each pork belly strip into 3 or 4 equal sizes, about 4cm (1 1/2") wide.
5. The liquid in which the pork was boiled can be re-used as soup stock. See Note 6.
6. Add the Simmering Sauce ingredients and the pork belly pieces to another pot and turn the heat on high.