



王牌卤肉 加盟共赢

招募

加盟



STARMETRO, THURSDAY 18 JULY 2024

Food 7

Local spin on Taiwanese favourite

Eight-spice gravy is stall's secret sauce for flavourful topping

By HAZEL TAN YAN LING
metro@thestar.com.my

FOOD hawker Alex Gan had previously sold local fare such as Claypot Chicken Rice, Pan Mee and stir-fried dishes.

But when he wanted to open his stall at Big Family Restaurant hawker centre in SS15, Subang Jaya in Selangor, he found that those dishes were already being sold by other vendors.

The owner of the hawker centre suggested that I sell Taiwanese Braised Pork Rice.

STREET GRUB

"So I came up with my own version of braised pork rice recipes."

Gan is a cook who has worked in several restaurants and cafes.

"Most of my family members are cooks."

"My father was a chef and he taught me how to cook from the time I was a child," he said.

At Big Family Restaurant, Gan offers two dishes - Braised Pork

Rice and Stewed Pork Rice with vegetables as a side dish.

He starts each day cutting up the pork belly, stir-frying it before marinating it for about two hours.

The standard bowl features rice topped with braised pork or

stewed pork, eggs, tofu and a side dish of vegetables like cabbage or pickles.

The braised pork topping is bathed in a flavourful gravy, which ties everything together and creates a harmonious blend of tastes and textures.

"The gravy is made with eight

spices, which are the secret ingredients to my dish," said Gan.

With the ratio of tender meat to fat, the pork melts in the mouth, though the texture of the meat is discernible with every bite.

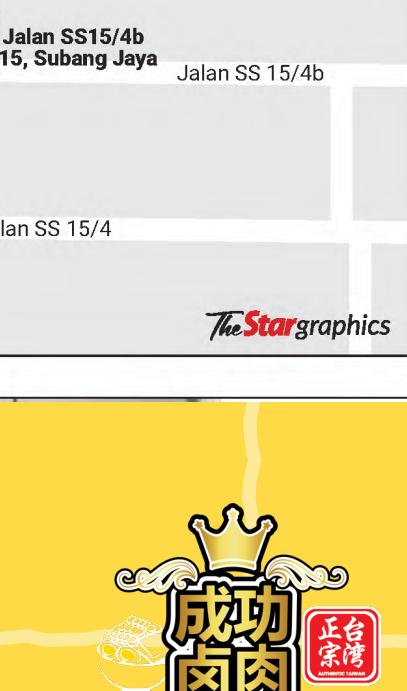
The difference between the braised and stewed pork is that the meat for one is sliced into small pieces while the latter has bigger-sized morsels.

"There are customers who like the bigger pieces, so I decided to put that on the menu," said Gan.

He also makes his own chilli sauce, which adds a little kick to the dishes.

A bowl of braised pork rice is priced at RM9 without the eggs, tofu and side dishes. With the accompaniments, it is priced at RM12.

A side dish of cabbage or



Gan comes from a family of cooks.

pickled veggies accompanying the meal bumps the price to RM16.

Gan operates daily from 9am to 11pm, even on weekends and public holidays.

He can be reached at 012-853 3050.

Location of Taiwanese Braised Pork Rice



The Star graphics

(Clockwise from left) Braised Pork Rice with side dish of cabbage, pickled vegetables and Stewed Pork Rice.
— LOW BOON TAT/The Star



关于创办人

ALEX GAN 是一名拥有 25 年丰富厨艺经验的主厨。他擅长各式中餐、台式料理及本地料理。

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全心投入制作好吃卤肉和焢肉秘制调配，卤香四溢，肉质软嫩，肥而不腻，入口即化，加上少许秘制灵魂辣椒叁巴，简直是饭的绝配，每一口都让人回味无穷。

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Top Braised Pork
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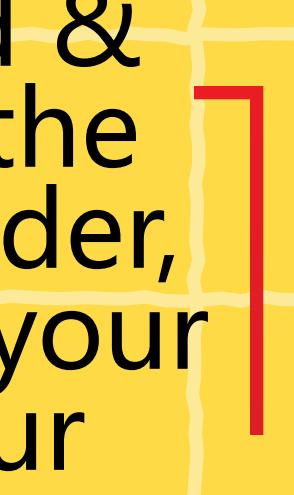
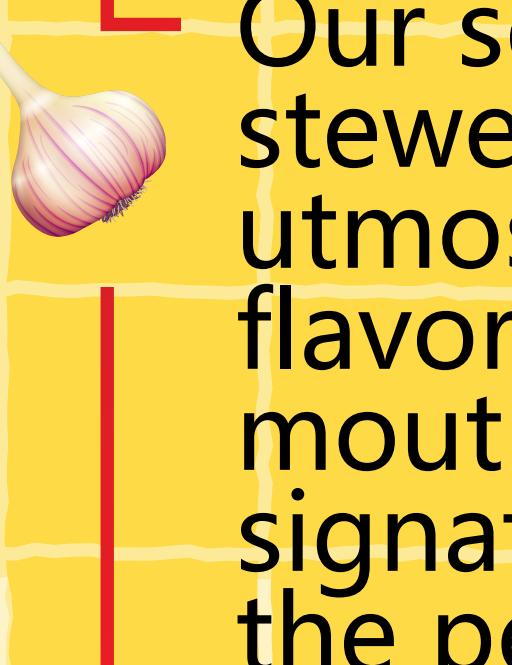
Location of Taiwanese Braised Pork Rice



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(Clockwise from left) Braised Pork Rice with side dish of cabbage, pickled vegetables and Stewed Pork Rice.
— LOW BOON TAT/The Star

ABOUT THE FOUNDER



Alex is a highly skilled chef with 25 years of rich culinary experience. He specializes in a wide range of Chinese, Taiwanese & local cuisines.

Brand Highlights

Our secret recipe for braised & stewed pork is crafted with the utmost care, resulting in tender, flavorful meat that melts in your mouth — and paired with our signature sambal chili, creates the perfect harmony with rice.

Support

Let the food speak for itself !



- Consistent ingredient supply
- Strict quality control
- Marketing Support
- Design support
- Staff training
- Location recommendation

**Top Braised Pork
Uniting For Success**



HOTLINE

ALEX GAN

012-853 3050

Join Us and Build a Delicious Future Together!