

Name of Food	Ingredients	Method
Oriental pork balls in hoisin broth	<ul style="list-style-type: none"> <li>• 500g pack lean pork mince</li> <li>• 2 tbsp soy sauce</li> <li>• 2 tbsp cornflour</li> <li>• 1 tsp Chinese five-spice powder</li> <li>• 225g can water chestnut, drained, half finely chopped, half sliced</li> <li>• 500ml chicken stock</li> <li>• 3 tbsp hoisin sauce</li> <li>• thumb-sized piece ginger, shredded</li> <li>• 2 large carrots, shaved into strips with a potato peeler</li> <li>• 8 Chinese leaves, thick part sliced, leaves shredded</li> <li>• 300g pack beansprout</li> <li>• bunch spring onions, cut into lengths, plus a few tops chopped to serve</li> </ul>	<ol style="list-style-type: none"> <li>1. Tip the mince into a bowl with the soy, cornflour, five-spice, chopped water chestnuts and some black pepper. Work everything together, then shape into 12 meatballs.</li> <li>1. Pour the stock into a wide, deep pan and stir in the hoisin and ginger. Add the meatballs, then cover and poach for 5 mins. Drop in the carrots, Chinese leaves, beansprouts, spring onions and sliced chestnuts, then put on the lid and simmer for 5 mins. Ladle into bowls, then serve scattered with spring onion tops.</li> </ol>