



DONGPO PORK

Recipe by Poh Ling Yeow from Poh's Kitchen

SERVES 5 TO 6 AS PART OF A SHARING MEAL

WINE MATCH:

LIMITED RELEASE NERO D'AVOLA

A bright, clean and vibrant palate, with pure fruit flavours of raspberry and cherry leading into plums and strawberry cream on the mid palate. The bright fleshy fruit, hints of spice, subtle earthy notes and soft savoury tannins give the wine a luscious, textural mouthfeel with a long lingering finish. Careful handling and minimal oak use have allowed this wine to express the variety and vineyard without overt winemaking influence.

This variety has the finesse and freshness that shows how well it performs in the McLaren Vale region's climate. The medium body, very Italian flavour profile and savoury tannins means that it pairs fantastically well with food.

INGREDIENTS

- 1kg Pork Belly
- 3 tbs peanut or vegetable oil
- 4 spring onions
- 6 dried figs, rehydrated in hot water
- 10 slices ginger (each about 4mm thick)
- 125gms brown sugar
- 3 ½ tbs dark soy
- 3 ½ tbs light soy
- 2 red onions, quartered
- 155mls Shaoxin rice wine
- ½ cup water

METHOD

1. To prepare the pork belly, score the skin with five millimetre parallel slits, then repeat in a perpendicular direction so you create a lattice effect. This will help some of the top layer of fat render off during cooking. Heat oil in wok over medium heat. Place pork with skin side down first, to render some of the fat and crisp it up – takes about five minutes, before browning all sides. I do suggest wearing oven mitts at the stage, to turn the meat. Moisture will be leaching out of the meat as it caramelises, so there can be a bit of dramatic spitting. Set aside when all sides have been sealed (takes about four to five minutes each side) and developed some good colour.
2. Combine spring onions, ginger, sugar, dark and light soy, water and wine in a heavy based pot and boil until sugar is dissolved. Lower the pork into the pot, cover and simmer for two and a half hours or until very tender. Leave pork in the pot until ready to slice and serve.
3. Cut pork into long thin slices, like bacon, with the remaining sauce drizzled over the top and serve as a sharing dish with rice.



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FROM THE SOILS OF MCLAREN VALE™