

Opskrifter fra Mestermødet 2012

Simmered Pork for Ramen - Chashu

Based on the recipe in The Japanese Kitchen – 250 recipes in a traditional spirit By Hiroko Shimbo (page 336)

*1½ pounds pork flank

*4 garlic cloves, peeled and cut in half

*1 ounce ginger, about the size of a ping-pong ball peeled and sliced

*1 teaspoon salt

*2 tablespoons sake

*2/3 cup soy sauce

Put the pork into a large shallow pot. The pot should be large enough to fit the piece without overlapping. Cover with water. Add garlic, ginger, salt, sake, and shoyu. Bring the mixture to a boil and skim the foam. Reduce the heat to medium-low, cover with a drop lid and simmer gently for 40 minutes.

Remove the pork from the heat, and let the pork stand in its cooking liquid for 15 minutes. Remove the pork from the pot and let the broth cool to room temperature. Reserve the broth for making menma and shoyu ramen.

The pork in its broth will keep for a week in the refrigerator or can be frozen.

Japanese Braised Pork Belly – Butano Kakuni

*Pork Belly (without skin)

*Fresh Ginger

*Green tops of scallions

*Sake

*Sugar and soy sauce

Put the pork belly in boiling water 1-2 minutes. Rinse the pork belly under lukewarm water, pat dry. Sear the pork belly starting with the fat side down. Sear all sides until brown. Boil the belly with ginger and green onion tops for 90 minutes. Remove from heat and leave it to cool in the liquid for 30-40 minutes. Cut the pork belly in 1.5 inch pieces. Let the pork belly pieces simmer for 15 minutes in water and sake under lid. Add sugar and soy sauce and simmer for 20 minutes longer under lid. Remove and continue cooking until liquid is reduced by half. (40 minutes) Turn meat over once halfway through. Serve with mustard.

Pig Tails – China

*Grisehaler

*Gulerødder

*Løg

*Kryddernelliker

*Porretop

*Persille, timian, laurbær

*Peberkorn

Kog halerne i vand – skum grundigt. Tilsæt ingredienserne og kog ved svag varm ca 3 timer. Check om halerne er møre? Skær halerne i mindre stykker. Brunes i fedtstof og en sjat soya.