

Chinese Crispy Pork-Belly Bites

Serves: 1
Prep time: 5 Minutes
Marinating: 2 Hours +
Cooking time: 5-8 Minutes

Ingredients:

- 3 pork belly spareribs
- 1 tablespoon Hoisin sauce
- pinch white pepper
- pinch five spice powder
- splash sesame oil
- 2 teaspoons Shaoxing wine
- 1 teaspoon soy sauce
- 1 teaspoon maple syrup
- pinch garlic powder
- pinch onion powder
- pinch bi-carb soda
 - 1 tablespoon cornflour
 - 1 tablespoon plain flour
 - oil for deep frying (enough to cover the meat)

Serve with soy sauce or chilli sauce

Method:

- Cut the pork into bite size pieces, place in a medium size ziplock bag or bowl
- Place the remaining ingredients (**except the flour and oil**) into the pork bag/bowl
- Massage the mix well into the meat and marinate for at least 2 hours
- Mix the cornflour and plain flour together and add to the above, stir, coating all the meat
- In a pan, heat oil to high, reduce heat to medium, then add pork to pan and fry until golden and crisp (5-7 minutes) turning the meat to cook evenly

Serve with soy sauce and/or chilli sauce on the side



Another classic favourite from the past. Often ordered when eating at our local Chinese restaurant