



KUMAR'S

酷玛印尼风味Babi Ketjap五花肉配小葱

BABI KETJAP PORK BELLY WITH SPRING ONION



原材料

- 1公斤五花肉
- 250克Babi Ketjap调味酱
- 25克油
- 200毫升高汤
- 10克淀粉
- 10毫升老抽
- 6瓣大蒜切碎
- 20克姜末
- 20克小葱末

烹饪方法

- 将调味酱、高汤和油混合，加入五花肉，和蒜、姜和小葱混合均匀。将混合好的五花肉放入预热过的烤箱，以180摄氏度烤大约20分钟。待冷却后，将老抽刷在五花肉皮上，再切成小块。再放入烤箱以165摄氏度烤1个半小时。

其他做法：

- 放油入锅，大火煸炒五花肉块，然后加入老抽继续烹饪几分钟。再加入混合的调味酱和其他配料，关小火继续烹饪一个半小时，直至肉变软。
- 装盘时用小葱末装饰。



INGREDIENTS

- 1kg pork belly
- 250g babi ketjap paste
- 25g oil
- 200ml chicken stock
- 10g cornflour
- 10ml dark soy sauce
- 6 cloves garlic chopped
- 20g chopped ginger
- 20g chopped spring onion

PREPARATION

- Mix together the babi ketjap paste with the chicken stock and oil.
- Add the garlic, ginger and spring onion into the babi ketjap mixture.
- Cook the whole pork belly in the oven with the babi ketjap mixture at 180°C for about 20 minutes.
- Once cooled, brush the dark soy sauce on the top of the skin and cut into small pieces.
- Cook in the oven at 165°C for about 1.5 hours.

Alternatively:

- Cook slices of the pork belly in the oil, add the soy sauce to cook for a further few minute, add the babi ketup mixture and cook for 1.5 hours until tender.
- Garnish with the spring onion.