

More than 1 hour (plus marinating time)

Serves 6 and makes about 30 pancakes

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Ingredients:

- Salt and milled pepper
- 6-8 (about 600-800g) pork rashers, cut into 3-5cm chunks

Marinade:

- 2 Tbsp (30ml) gochujang (Korean chilli paste)
- 1-2 Tbsp (15-30ml) hoisin sauce
- 1 Tbsp (15ml) miso paste
- 1 Tbsp (15ml) sesame oil
- 3 spring onions, sliced + for serving

- 1/2 cup canola oil
- 1 onion, chopped
- 1 punnet (100g) PnP shiitake mushrooms, thinly sliced
- 2 cloves garlic, minced
- 5cm knob ginger, grated
- 1 cup (250ml) kimchi, roughly chopped
- 3 Tbsp (45ml) kimchi brine
- 2 cups (500ml) mushroom stock (see cook's note)
- 2 Tbsp (30ml) cornflour mixed with 1/4 cup (60ml) water to make a paste
- 1 packet (230g) PnP Tasty Stem broccoli, blanched
- Juice (30ml) and grated peel of 1 lime
- Cooked sticky sushi rice, for serving

Method

1. Season pork rashers.

2. Combine marinade ingredients and thoroughly coat pork.
3. Marinate pork for 20-30 minutes.
4. Heat oil over medium heat and sauté onion for 3-5 minutes.
5. Add mushrooms and fry for 4-5 minutes, until golden.
6. Remove and set aside.
7. Add garlic and ginger to pan and fry for another minute until fragrant.
8. Add pork, reserving marinade, and fry for 12-15 minutes.
9. Add marinade, kimchi, kimchi brine and stock, and simmer for 35-40 minutes.
10. Stir in cornflour paste, fried mushroom mixture, broccoli and lime juice and grated peel.
11. Simmer for another 10-15 minutes.
12. Top stew with spring onion and serve with sticky rice and mandarin pancakes if you like.

COOK'S NOTE

Combine 1 packet PnP dried exotic mushrooms with 2 cups (500ml) boiling water. **Steep** for 20-30 minutes before using stock and soaked mushrooms in your soup, stew or sauce.

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