

More than 1 hour

Serves 4-6

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Ingredients:

- 2kg pork belly, deboned
- 1 large onion, quartered
- 2 carrots, peeled and sliced
- 1 bunch celery
- 6cm knob ginger
- 1 bulb garlic
- 5 star anise
- 1 stick cinnamon
- $\frac{4}{5}$ cup (200ml) Chinese Shaoxing cooking wine or dry sherry
- $\frac{3}{5}$ cup (150ml) soy sauce
- 12 cups (3L) water

For serving:

- 1 packet (200g) pak choi, steamed
- 400g egg noodles, cooked
- 1 bunch spring onions, finely sliced
- 3 red chillies, thinly sliced
- $\frac{1}{2}$ punnet (10g) fresh coriander

Method

1. Remove skin from belly and cut away fatty layer underneath.
2. Slice into 8 large pieces.
3. Place all ingredients in a large pot and simmer slowly for about 2-3 hours or until pork is tender.
4. Remove pork from broth and strain (discard strained ingredients).

5. Divide pork, pak choi and noodles between serving bowls.
6. Ladle over broth and garnish with spring onion, chilli and coriander just before serving.

COOK'S NOTE

There may be more broth than you need. Don't throw it away! It works well as a base for other veg and noodle meals.

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