



BRAISED PORK TROTTER WITH BLACK PEPPER AND DRIED SHRIMP

METHOD

- 01** Place the pork trotter into a Miele Perforated Steam Container. Blanch by steaming with Miele Steam Oven at 100°C for 15 to 20 minutes. Set aside.
- 02** Heat up a pot with medium heat and add in oil. Stir fry the grounded black pepper. Then add ginger, scallion and tiger prawns and stir fry. Pour in Shaoxing wine and chicken stock. Lastly add oyster sauce, dark soy sauce, light soy sauce and sugar.
- 03** Put the pork trotter into the pot, turn to high heat and bring it to boil. Then turn off the heat.
- 04** Steam the pork trotter with the pot into a Miele Steam Oven at 100°C for 4 hours. Then, take out the pork knuckle.
- 05** Ladle out one shot of sauce to reheat. Thicken the sauce with a mixture of cornstarch and water. Baste the sauce over the pork trotter.
- 06** Ready to serve.

INGREDIENTS

Pork Trotter	1 pc
Dried Tiger Prawn	6-8 pcs
Grounded Black Pepper	1 tbsp
Ginger	4-6 slices
Scallion (Trimmed)	6-8 pcs
Shaoxing Wine	40 ml
Oyster Sauce	2 tbsp
Dark Soy Sauce	4 tbsp
Light Soy Sauce	4 tbsp
Sugar	1 tbsp
Chicken Stock	1.5 L
Oil	20 ml
Cornstarch	20 g
Water	20 ml

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Tips

- Remove the pork hair by fire can retain the smoothness of the skin.
- Blanch by steaming with the Miele Steam Oven can better retain the flavour and nutrients of the ingredients.
- 100% PureSteam will not let dry the sauce, keeping the pork trotter moist and tender.



4.5 h



2~3 persons

黑椒蝦乾炆豬手

做法

- 01 將豬手放於Miele多孔蒸汽烹調容器上，放入Miele蒸爐以攝氏100度氽水15-20分鐘，備用。
- 02 中火加熱煲後加入油，將黑椒碎炒香，然後加入薑片、蔥段及虎蝦乾炒香，再加入紹酒及雞湯，最後加入生抽、老抽、蠔油及糖。
- 03 將豬手放入湯汁，並以大火煮滾後熄火。
- 04 將煲放入Miele蒸爐內，以攝氏100度蒸4小時，完成後取出豬手。
- 05 取出1勺湯汁加熱，將拌勻的生粉及水倒入，攪拌至滾起湯身，並淋在豬手上。
- 06 完成後即可享用。

材料

豬手	1隻
虎蝦乾	6-8隻
黑椒碎	1湯匙
薑	4-6片
蔥(切段)	6-8條
紹酒	40毫升
蠔油	2湯匙
老抽	4湯匙
生抽	4湯匙
糖	1湯匙
雞湯	1.5升
油	20毫升
生粉	20克
水	20毫升

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貼士

- 用火燒去豬毛，能令豬皮更幼滑。
- 以蒸爐氽水能保存食物的味道及更多營養。
- 100%純蒸氣蒸燉不會收乾湯汁水份，保留豬手的味道口感。



4.5 小時



2~3 人份