

YELLOW WINE BRAISED PORK BELLY

METHOD

- 01 Blanch the pork belly with a Miele steam oven at 100°C for 10 minutes.
- 02 Remove the hair on the pork belly with a blow torch, and shave away the tiny hair with a small knife.
- 03 Take out the pork belly, let it cool then wipe it dry. Cut the pork belly into 7x7cm, colour with dark soy sauce, leave to air-dry and set aside.
- 04 Add in oil to cooking pot, deep fry pork belly in medium heat until golden.
- 05 To make the sauce, heat an oil pot over medium low heat. Stir-fry garlic, ginger, green onion, star anise, amomum tsaoko, cinnamon stick, sand ginger and white cardamom. Add Shaoxing wine and cook for a while. Then add water, light soy sauce, dark soy sauce and rock sugar and bring it to a boil.
- 06 Put the pork belly into the sauce pot, then put the pot into the Miele steam oven with microwave. Select "Rapid Steam Cooking" function and watt level set at 150, cook at 100°C for 60-90 minutes.
- 07 Pour the sauce into the pot after steaming, add in cornstarch water to thicken the sauce. Add the sauce on top of the pork belly and it is ready to serve.

INGREDIENTS

Pork Belly	1 pc (600 g)
Garlic	5 pcs
Ginger	4 slices
Green Onion	2 pcs
Amomum Tsaoko	1 pc
Star Anise	2 pcs
Cardamom Stick	1 pc
Sand Ginger	4 pcs
White Cardamon	3 pcs
Shaoxing Wine	200 ml
Water	500 ml
Light Soy Sauce	100 ml
Dark Soy Sauce	80 ml
Rock Sugar	100 ml
Cornstarch Water	3 tbsp

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Tips

- Select pork belly with multiple layers of fat for better taste and texture.
- "Rapid Steam Cooking" function shortens steaming process with the assistance of EM waves, keeping food moist and flavourful.



2 h



2~3 persons

酒香東坡肉

做法

- 01 將豬腩肉放入Miele蒸爐，以攝氏100度蒸煮10分鐘氽水。
- 02 用火槍燒除豬腩肉皮上的多餘毛髮，以小刀刮走細毛。
- 03 取出豬腩肉，待冷卻後抹乾，切成7×7厘米大小，表面塗上老抽上色，風乾後備用。
- 04 中火預熱油鍋，將豬腩肉炸至金黃色備用。
- 05 製作湯汁，先以慢火加熱油鑊，炒香蒜頭、薑、蔥、八角、草果、桂枝、沙薑、白豆蔻等香料。加入紹酒略煮。再加入清水、生抽、老抽及冰糖，煮滾。
- 06 將豬腩肉放入湯汁內，原鍋放入Miele蒸爐連微波爐。選用「加快烹調」模式，以攝氏100度，瓦數設定為150，烹調60至90分鐘。
- 07 完成後將湯汁倒入鍋中，加入生粉水拌勻成芡汁，調至杰身。將芡汁淋上豬腩肉上，即可享用。

材料

豬腩肉	1件 (600克)
蒜頭	5粒
薑片	4片
蔥段	2棵
草果	1粒
八角	2粒
桂枝	1條
沙薑	4粒
白豆蔻	3粒
紹酒	200毫升
水	500毫升
生抽	100毫升
老抽	80毫升
冰糖	100克
生粉水	3湯匙

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貼士

- 選擇多層數豬腩肉，口感更佳。
- 利用Miele蒸爐連微波爐，以「加快烹調」模式，蒸煮同時加入微波輔助縮短烹調時間，亦保留更多水份及味道。



2 小時



2~3 人份