



Korean Inspired Steamed Kimchi Pork

Recipe by Culinary Instructor
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Serves 2 - 4

Ingredients

200g slice pork belly
15g young ginger, minced
2 garlic clove, minced
300g kimchi, chopped
1 tbsp gochujang
1 tbsp sake
1 tbsp mirin
¾ tsp sea salt
1 tsp sesame oil

Method

1. In a mixing bowl, add garlic, ginger and seasoning (except sesame oil). Mix well.
2. Add slice pork to the seasoning and mix well. Marinate for 30mins or overnight.
3. Lay the chopped kimchi on a steam tray, place marinated pork belly on top and steam at 100°C for 12mins. Before serving, drizzle sesame oil and garnish with cilantro.