

# Steamed Layered Cabbage with Sliced Pork Belly Soup

Recipe by:  
Culinary Instructor Phoebe Koh

Serves:  
4 to 6 persons



## Ingredients:

1 large napa cabbage  
600g slice pork belly  
1 packet of Shimeji mushrooms

## Seasoning

4 cups of dashi stock  
1 tbsp soy sauce  
1 tbsp ponzu sauce  
1 tbsp mirin  
2 tbsp cooking sake  
¼ tsp sea salt

## Ponzu Dipping Sauce

2 tbsp ponzu sauce  
1 tbsp mirin  
1 tbsp sesame oil  
1 tsp sesame seeds  
1 tsp grated ginger  
½ tsp shichimi togarashi (Japanese seven spice) - optional  
1 stalk of spring onion, chopped

## Garnish

Spring onion, chopped

## Methods:

1. Cut the napa cabbage into quarters lengthwise, without cutting the edge (This is to help hold the leaves together, easier to assemble to pork belly). Wash the leaves carefully and drain well.
2. Place each slice of pork belly between the napa cabbage leaves (place 2 slices if the leaves are wider). Cut the napa cabbage about 5cm thick.
3. Tuck the napa cabbage neatly from the outer edges of a claypot and work your way towards the centre, leaving a small hole for your shimeji mushrooms. Place mushrooms in the middle of the pot to fill up the empty space. The napa cabbage and pork belly layers should be packed tightly, as they will become loosen once it starts cooking.
4. Combine the seasoning for soup stock. Pour the stock into the pot. Put the pot into the steam oven and steam at 100°C for 15 minutes. Garnish with chopped spring onion. Serve hot with ponzu dipping sauce.



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## Cooking Tips:

You may wish to replace pork belly with slice beef or chicken for varieties. Instead of using shimeji mushrooms, you can also use shiitake mushrooms or enoki mushrooms, or any other mushrooms of your liking. This dish can also be changed into a vegetarian dish. Simply by replacing slice meat to slice carrot or zucchini. You can eat this with other dipping sauces such as sesame sauce, or szechuan mala sauce for that fiery kick.

Using the Miele steam oven, it is convenient and easy to cook dishes such as soup as you do not need to monitor it after placing in the oven. You can also constantly keep the soup warm by setting at a lower temperature like 60°C

