

Char Siu Pork Belly

Serves 2 (or 1 if you eat like me)

Hands-on Time 15 minutes

Cooking Time 45 minutes

Ingredients

- 2½ tbsp tomato ketchup
- 2 tbsp hoisin sauce
- 2 tbsp soy sauce
- 2 tbsp runny honey
- 2 tbsp soft dark brown sugar
- 1½ tbsp mirin rice wine
- ½ tsp sesame oil
- ½ tsp Chinese five spice
- 2 garlic cloves
- Half thumb-sized piece of root ginger
- 500g pork belly strips (approx. 1cm wide)

Equipment

- Mixing bowl
- Micrograter
- Spoon
- Ovenproof dish

Method

1. Preheat the Oven

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.

2. Make the Sauce

- In a mixing bowl, combine the tomato ketchup, hoisin sauce, soy sauce, honey, brown sugar, mirin, sesame oil, and Chinese five spice.
- Peel and grate the garlic and ginger into the bowl. Mix well with a spoon.

3. Prepare the Pork Belly

- Pour one quarter of the sauce into the ovenproof dish.
- Add the pork belly strips to the dish and spoon another quarter of the sauce over them.

4. Cook the Pork Belly

- Bake on the middle shelf for 15 minutes. Baste the pork with the sauce in the dish.
- Cook for another 15 minutes, then baste with a third quarter of the reserved sauce.
- Cook for a final 15 minutes until the pork is caramelised and the fat is soft but holds its shape.

5. Serve

- Remove the pork from the oven and let it rest briefly. Halve the strips for serving.
- Drizzle with the remaining sauce. Enjoy!