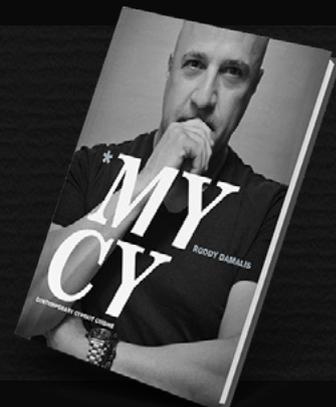




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# Pork Belly

In Tamarind, Ginger & Honey Glaze, Succulent & Slow-Roasted in a Crust of Chinese Five Spice

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Preparation  
60'



Cooking Time  
2 Hours



Serves  
6

## Ingredients

- 2 kg pork belly (skin on, bones removed)
- 4 tsp Chinese five spice (star anise, cinnamon, fennel, clove, Szechuan peppercorns)
- 4 tsp cracked coriander seed
- 1 cup red wine
- 1 cup water
- 1 tsp salt & 2 tsp fine black pepper

### GLAZE:

- 2 cups water
- ½ cup soya sauce
- ¼ cup oyster sauce
- 1 tbsp tamarind paste
- 1 tbsp ginger (grated)
- ¼ tbsp chilli flakes
- 1 cup honey
- 1 tbsp corn flour (dissolved in a little cold water)

## Execution

Score the skin with a very sharp knife (3-4 cm spaces) this makes cutting into portions easier & allows spices to penetrate the meat

Coat with oil, this helps the spices to stick onto the meat & gives you a very crispy crackling  
Coat well with the spices, salt & pepper, Brown under the grill at 240 °C for 20', skin side up  
Add the water & wine and cover well

Bake at 220 °C for 1½ hours (after an hour if all the liquid has been absorbed, add more water)

Uncover & bake for a further 15' until crispy

Remove from oven & allow to rest for a few minutes. Slice into portions, serve & drizzle with the glaze

### GLAZE:

Place all ingredients into a pot, bring to the boil & reduce to simmer & thicken  
The glaze can be made 2-3 days earlier

\*You know how much I adore Asian flavours as well as sweet & savory combinations ... definitely one of my favourites! When I cut the belly into portions, I can't resist cutting off the ends & dipping them into honey glaze... a chef's privilege! Inspired by Malaysia: we were the only foreigners at a local eating hours where I left the choice of menu to the proprietor... these flavours take me back to that wonderful experience