

Thai Braised Belly Pork with Tamarind & Peanut

1 kilo Belly pork (rind removed)
Vegetable or nut oil

Braising liquor:

1 Red Chilli
10g Ginger
½ Lemon grass
2 Garlic Cloves
2 Shallots
6 Coriander stalks
6 Basil stalks
10g Tamarind
60g Palm or brown sugar
400ml Water

Topping:

30g Tamarind pulp
50g Chopped peanuts
2 tbl spn Peanut butter (optional)

Roughly chop the vegetables & spices

In a pre heated heavy bottomed pan add a little oil

Seal the seasoned pork on all sides and remove from the pan

Add in the spices and vegetables and lightly colour

Add in the sugar and tamarind

Place the pork back into the pan and add the water until just level with the pork

Put a lid on and cook in an oven gas 5 - 190c for around 2 hours

After 1 ½ hours remove the lid and allow liquid to reduce

Remove the pork when tender and reduce the sauce until correct consistency, strain ready for use

Mix the topping ingredients and brush onto the pork when it has cooled

Place back into the oven to reheat

Serve with fragrant rice

