



SPOTLIGHT RECIPE

# HOISIN ROASTED PORK BELLY WITH UDON NOODLES AND WONTON

The centerpiece consists of rich, fatty pork belly that has been roasted to achieve a dual texture – crispy crackling on the exterior and melt-in-your-mouth fat in a glaze made of hoisin sauce (sweet and savory). And the udon noodles pair well with flavors ranging from deep, savory umami to bright, citrusy profiles.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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### INGREDIENTS

- 1 cup hoisin sauce
- 1 teaspoon garlic cloves, minced
- 2 teaspoons ginger, minced
- 1 cup orange juice
- 4 pounds pork belly
- 10 ounces Napa cabbage, shredded
- 6 ounces red cabbage, shredded
- 1 teaspoon black pepper
- 1/2 pound snow peas
- 1 pound Japanese noodles, udon
- 2 quarts water
- 20 each wonton skins

### DIRECTIONS

Mix the hoisin sauce, garlic, ginger and orange juice; half will be used as a marinade, and half will be used as a sauce. Set aside.

Cut the pork into 2-inch strips and rub in half of the marinade; place in cold storage and marinate at least 2 hours to overnight.

Preheat the oven to 325 F.

Place the pork in a covered roasting pan and roast in the oven for 1 to 2 hours. Remove and cover for the last 30 minutes until an internal temperature of 145 F has been reached.

Remove the pork from the braising liquid and slice when cool enough to handle.

Mix the unused/remaining half of the marinade with the shredded meat and hold hot for service.

In the fryer, fry the wonton skin and serve on the side.

In a bowl mix the cabbage, black pepper and snow peas. In a pot over high heat, cook the noodles in boiling water until tender, al dente but firm. Drain well.

