

# Home-smoked Bacon Steak, Asian Salad, Horse radish Sauce



## <Ingredients (4 serve)>

500g Pork belly

10 Tbsp Sea salt

5 Tbsp Sugar

15g Apple tree chips

1 bag Bean sprout

1 clove Garlic

10 stalks Coriander

1 Banana shallot

1 tsp Sesame oil

1 pinch Sea salt

1 Tbsp Zha Chai (Pickled mustard plant stem) (Optional)



## <Horseradish sauce>

2 Tbsp Horseradish (grated)

1 Tbsp Double cream

1 Tbsp Mayonnaise

1 tsp Soy sauce  
1 pinch Sea salt

### <Method>

#### 1. Make the bacon

Apply sea salt and sugar over the pork belly and marinate for 1 hour.



Wipe off excess water from the surface.

Place a kitchen foil or oven sheet on the bottom of stew pan and spread the apple tree chips over.

Cover the chips with another foil or oven sheet.



Heat the stew pan on high heat until smoke comes up from the apple tree chips.

Place the pork belly on the top and put the lid of stew pan, and smoke on low heat for 20 minutes.



#### 2. Make the salad

Put the bean spout in a plastic bowl and cover with a cling film.



Heat for one minute in a micro wave and squeeze for removing excess water.



Add sliced coriander, grated garlic, chopped banana shallot, sea salt, sesame oil and chopped Zha Chai.

Combine well.

#### 3. Make the sauce

Put all ingredients in a bowl and mix well.

#### 4. Make a plate presentation

Slice the skin off of smoked pork belly and slice into square shape.

Pile up on a plate and garnish the salad on top and horse radish sauce.

