

Simmered Pork belly (Kakuni) 豚の角煮



<Ingredients (8 serve)>

1,200g Pork belly
4 Eggs
1 stalk Leeks
30g Ginger
1 Star Anise
200ml Soy sauce
100ml Sake
1 pinch Sea salt
5 heap Tbsp Sugar
300ml Water

<for boiling>

30g Ginger
1/2 Leek (green part)

<Method>

1. Boil the pork belly

Put the pork belly, ginger and leek in a deep stew pan and pour cold water until the pork belly completely sinks down. Bring it to the boil and boil for 30 minutes keep removing any

scum. By this step, you can remove unhealthy fat from the pork.



Remove from the heat and drain. Wash the pork well with cold running water for removing any scum around the pork. Wipe it off.

2. Meanwhile make boiled eggs

Pour cold water and eggs in a deep pan and bring it to boil.



Boil precisely for 6 minutes and immediately let it completely cool down with running cold water. Peel them.

3. Simmer the pork belly and eggs

Put the pork belly, leek, ginger, star anise and boiled eggs in a pressure cooker.



Add the condiments, soy sauce, Sake, Sea salt, sugar and water.

Bring it to the maximum pressure and cook for 20 minutes on the highest pressure.



If you don't have a pressure cooker, you can substitute any other stew pan, but cast iron one is ideal. Simmer for 1 hour on low heat after once boiled.

4. Caramelize the sauce

Transfer the pork, eggs and leeks from the pressure cooker/stew pan, and slice the pork into small sized blocks (be careful, pork is really hot).



Bring the pork blocks back to the pressure cooker and bring it to the boil on high heat. Keep rolling the pork for avoiding to be burnt in the sauce, and heat until the sauce is nicely caramelised.

Coat the pork well with the sauce.*

Cut the eggs into half and serve with Japanese mustard alongside.

*If you have remaining Kakuni sauce, after the sauce is cool, remove any excess fat (white one)



and you can reuse for any dressing or next simmered pork. You can keep the sauce in a fridge for one week.