

Creamy & Comforting Coconut Tomato Lemongrass Shabu Shabu Pot with Hokkaido Pork



<Ingredients (4 serve)>

- 300-400g Hokkaido Pork Belly
- 4 cloves Garlic (minced)
- 2 stalks Lemon grass (peeled & minced)
- 1 thumb Ginger (peeled & sliced)
- 4-5 Coriander (roots & leaves)
- 1 large tin Tomato puree (Hunt)
- 5cm Dried Japanese Kelp
- Fish sauce
- 1 pinch Sea salt
- Water
- 1 bag Enoki mushroom
- 1 tsp All purpose plain flour
- 2 tsp Water

Other vegetables (option)

Tofu or fish cake (option)

<Method>

1. Make a soup

Pour water in a stew pan and add garlic, lemon grass, ginger, minced coriander roots, kelp and sea salt. Bring it to the boil. Add the tomato puree and season with fish sauce adding little by little.

2. Boil the fillings

Spread a pork on a chopping board and place the Enoki mushroom and leaves & stalks of coriander. Wrap up with the pork. Make a mixture of plain flour and water. Seal the end of pork wrap with the mixture. Turn down the heat of the pot and boil pork and other fillings in the soup. Dredge and serve with soup.