

# **Crispy chinese pork wrap**

Total time 155 mins 20 mins preparation time 135 mins cooking time

### INGREDIENTS

4 portion(s)

| 700 g   | loin of pork joint, fat and |
|---------|-----------------------------|
|         | skin removed                |
| 5 tbsp  | Kikkoman Naturally          |
|         | Brewed Soy Sauce            |
| 2 tbsp  | demerara sugar              |
| 2 tbsp  | orange juice                |
| 3 tbsp  | tomato puree                |
| 1 tsp   | Chinese Five Spice          |
|         | powder                      |
| 14      | Chinese pancake             |
|         | wrappers                    |
| 6 tbsp  | hoi sin sauce               |
| 1 bunch | spring onions, trimmed      |
|         | and finely sliced           |
| 1       | small cucumber, finely      |
|         | sliced                      |
|         |                             |

## PREPARATION

Step 1

Pre heat the oven to 190°C / 375°F / Gas 5. Make 6 x 2.5cm deep cuts into the pork joint. Line a roasting tin with a double layer of tin foil and place the pork in the centre.

#### Step 2

In a bowl, mix together the Kikkoman Soy Sauce, sugar, orange juice, tomato puree and Chinese five spice powder. Spoon over the pork, then scrunch up the foil around the sides of the pork to form an open parcel and roast for 1 hour, basting occasionally, until cooked through.

#### Step 3

Remove the pork from the oven and allow it to stand for 5 minutes. Finely slice the meat, shredding it if possible and toss back into the roasting tin with the cooking juices. Baste with the flavoured juices and grill for 5 minutes, to crisp up the meat.

#### Step 4

#### To serve:

Warm the wrappers and spread with a little hoi sin sauce, a scattering of spring onions and cucumber. Top with the crispy pork and roll up.