

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.