

# Sticky Pork Belly with Teriyaki Wok Sauce with Roasted Garlic

Total time **190 mins** 140 mins preparation time 50 mins cooking time

## INGREDIENTS

4 portion(s)

<b>800 g</b>	piece of Pork belly, boneless, skin removed (ask your butcher)
<b>1 tsp</b>	salt
<b>350 ml</b>	rapeseed oil
<b>1</b>	Large sweet potato, 2cm diced
<b>1 bunch</b>	spring onions, white parts only, sliced
<b>1</b>	Red pepper, deseeded and sliced
<b>2</b>	Carrots, peeled and cut into strips
<b>4 cm</b>	Piece of fresh ginger, peeled and grated
<b>150 ml</b>	<u>Kikkoman Teriyaki Wok Sauce with Roasted Garlic</u>
<b>Garnish</b>	
<b>1 tbsp</b>	sesame seeds, toasted
<b>0.5 bunch</b>	spring onion, sliced

## PREPARATION

### Step 1

**800 g** piece of Pork belly, boneless, skin removed (ask your butcher) - **1 tsp** salt  
Salt pork belly for 2 hours, wipe off excess salt

### Step 2

**800 g** piece of Pork belly, boneless, skin removed (ask your butcher)  
Roast pork belly in a preheated oven 160c for 40mins or until cooked through (internal temperature 75c).

### Step 3

**800 g** piece of Pork belly, boneless, skin removed (ask your butcher)  
Remove pork, allow to cool completely.

### Step 4

**800 g** piece of Pork belly, boneless, skin removed (ask your butcher) - **150 ml** Kikkoman Teriyaki Wok Sauce with Roasted Garlic  
Portion pork into 4cm pieces, marinate in Teriyaki Wok Sauce with Roasted Garlic.

### Step 5

**350 ml** rapeseed oil - **1** Large sweet potato, 2cm diced - **1 bunch** spring onions, white parts only, sliced - **1** Red pepper, deseeded and sliced - **2** Carrots, peeled and cut into strips - **4 cm** Piece of fresh ginger, peeled and grated - **150 ml** Kikkoman Teriyaki Wok Sauce with Roasted Garlic  
Heat the wok, add rapeseed oil and sweet potato and stir fry for 5 mins until coloured and soft. Add ginger and spring onions and stir fry for 1 min, add carrots & peppers and stir fry a further 3 mins. Add

pork belly to heat through, then add more Teriyaki Wok Sauce with Roasted Garlic to coat.

**Step 6**

**1 tbsp** sesame seeds, toasted - **0.5 bunch** spring onion, sliced

Serve immediately, garnished with sesame seeds and spring onion.