

Yuzu ponzu pork stew

Total time **70 mins** **5 mins** preparation time **65 mins** cooking time

INGREDIENTS

2 portion(s)

500 g	pork shoulder Water (see amounts below)
50 ml	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu</u>
4	small, cooked beetroots
2	celery stalks
1	onion, chopped
1	clove of garlic
2	bay leaves
1 tbsp	olive oil
1 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 pinch	of black pepper Some flat-leaf parsley

PREPARATION

Step 1

500 g pork shoulder - Water (enough to cover the meat in a saucepan)

Cut the pork shoulder into mouth-sized cubes (3 - 4 cm), place in a pan and cover with water. Place the pork and water in a saucepan and bring to the boil over a high heat, then immediately remove the pork.

Step 2

2 stalks of celery - **1** onion - **1** clove of garlic, chopped - **1 tsp** olive oil

Heat the oil in another deep pan. Add the garlic, and when it becomes fragrant, add the chopped vegetables and fry over a medium heat.

Step 3

400 ml water - **50 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **4** small, cooked beetroots, cut into 2 cm cubes - **2** bay leaves - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 pinch** of black pepper

Place the pork, beetroot, bay leaves, Kikkoman Ponzu Soy Sauce - Yuzu and water in a deep pan, cover and simmer for 1 hour. Season with Kikkoman Soy Sauce and black pepper. Garnish with a little parsley.