

# Oriental Pork Balls in Hoisin Broth

## Ingredients

100g lean pork mince	1 $\frac{1}{2}$ tbsp hoisin sauce
1 tsp soy sauce	$\frac{1}{4}$ ginger
1 tsp plain flour	$\frac{1}{2}$ carrot
$\frac{1}{4}$ tsp Chinese five-spice powder	3 Chinese leaves
$\frac{1}{2}$ an onion	Handful of beansprout
250ml chicken stock	1 spring onion (Garnishing)
Salt and pepper	

## Method

1. Chop up the spring onion and garlic as finely as you can.
2. Slice the onion.
3. Peel and grate the ginger.
4. Peel and shave the carrot.
5. Shred the Chinese leaves.
6. Prepare the chicken stock
7. In a bowl put the mince in and add soy sauce, flour, five-spice, and a pinch of salt and pepper.
8. Mix everything together, shape into 6-8 meatballs. **(Make sure they are tight when forming them)**
9. Pour the stock into a sauce pan and add the hoisin, onion, garlic and ginger.
10. Add the meatballs, then poach for 5 mins.
11. Drop in the carrots, Chinese leaves, beansprouts, turn down the heat and simmer for 5 mins.
12. Serve with spring onion.