

# Sichuan chilli pork belly

## Ingredients

- 2 pieces of pork belly
- $\frac{1}{2}$  a tsp Sichuan peppercorn
- Pinch of salt
- A pinch dried chilli flakes
- 1 garlic clove
- A piece of ginger
- $\frac{1}{2}$  a pepper
- $\frac{1}{2}$  and onion
- 1 spring onion

## Stir fry sauce

- 2 tbsp soy sauce
- 1 tsp Chinese Shaoxing wine
- 2 pinches of sugar

## Method

1. Cook the rice and sieve when ready
2. **Make up the stir fry sauce first**
3. Add all the ingredients of the stir fry sauce in a small bowl and mix well and put it to the side.
4. Crush the peppercorns, salt and chilli flakes in a mortar and pestle put in a ramekin and set to the side.
5. Cut up the garlic finely
6. Peel the ginger and slice into thin strips
7. Cut up the pepper into bite size
8. Slice the onion
9. Cut up the spring onion into batons
10. Cut up the pork belly into bite size
11. Fry the pork belly until at least half of it is browned
12. Add the peppercorn mix, ginger and garlic mix well and cook for a few minutes
13. Add peppers, onion and cook for 2 minutes
14. Add the stir fry sauce and toss gently
15. Add the spring onion cook for a minute
16. Serve with rice.