

Eurasian Pot Roast

Ingredients

1. 2kg pork collar
2. Salt
3. 10 shallots
4. 110g galangal cut into chunks
5. 2 tbs vegetable oil
6. 1/3 cup vegetable oil
7. 150g sugar
8. 3 cinnamon sticks
9. 4-star anise
10. 5 cloves
11. ¼ cup light soy sauce
12. ¼ cup dark soya
13. 500ml of water

Method

1. Rub the pork with salt
2. Wash off the salt
3. Pat dry with paper towels and set aside
4. Blend the shallots
5. Smash the galangal
6. Heat vegetable oil on medium heat
7. Add shallots and cook
8. Pour 1/3 cup vegetable oil ensure that it is hot
9. Add in pork and cook until well browned on all sides
10. Check on shallots while pork is cooking
11. Add sugar to pork occasionally turning pork
12. Remove oil if necessary
13. Add in cinnamon and star anise as well as cloves
14. Add soya sauces
15. Add in 500ml of water to the wok
16. Turn down heat cover wok and let simmer for 75 minutes
17. Done!