



Hashed pork croquette

Roll thinly sliced pork in many layers to create a pork croquette. Japanese pork is tender and juicy even when thinly sliced.

Recommended cuts

Loin

Ham

Ingredients

8 thin slices of pork (Ham)
(about 220g)
240ml of sauce for hash
120g of buttered rice
Flour, beaten egg, bread crumbs
Frying oil

Directions

1. Spread out the pork lining 2 slices up together. Spread 1/4 of cold hash sauce and buttered rice over the pork and roll. Repeat to make 4 rolls. Season with salt and pepper.
2. Cool and firm in the refrigerator.
3. Coat with flour, egg and bread crumbs in that order and fry in 170°C oil.



Bone-in hotpot

Ribs are delicious just marinated and fried, but put them in soup and the delicious taste of Japanese pork will permeate for a dish with a deep, rich flavor.

Recommended cuts

Belly

Ingredients

400g pork spare ribs
Seasoning A
45ml soy sauce, 45ml Chinese rice wine, 2 teaspoons curry powder, a pinch of salt and pepper
1 clove garlic, 1 knob ginger
Potato starch
Frying oil
800ml Chinese soup
Daikon radish, celery, etc.

Directions

1. Slice the garlic and ginger. Chop *daikon* radish and celery into bite-sized pieces.
2. Put seasoning A in a bowl and immerse spare ribs for 10 minutes.
3. Remove spare ribs from step 2, sprinkle with potato starch and fry in 180°C oil until meat is cooked through.
4. Bring soup to a boil in a pot. Add the vegetables cut into small pieces to the soup and simmer until cooked through. Add spare ribs from step 3 and season with a pinch of salt.

Japanese Pork

Safe, high quality Japanese pork

