

## **INGREDIENTS**

- 1 kg pork belly, cut into cubes
- 5 garlic cloves, roughly chopped
- 3-5 pieces of dry bay leaves
- 1/2 tsp black peppercorns
- 1/2 cup cane vinegar
   (options, white wine vinegar, plain white vinegar, apple cider vinegar)
- 1/4 cup soy sauce (light soy sauce or tamari for GF)
- 2 tbsp cooking oil

## **METHOD**

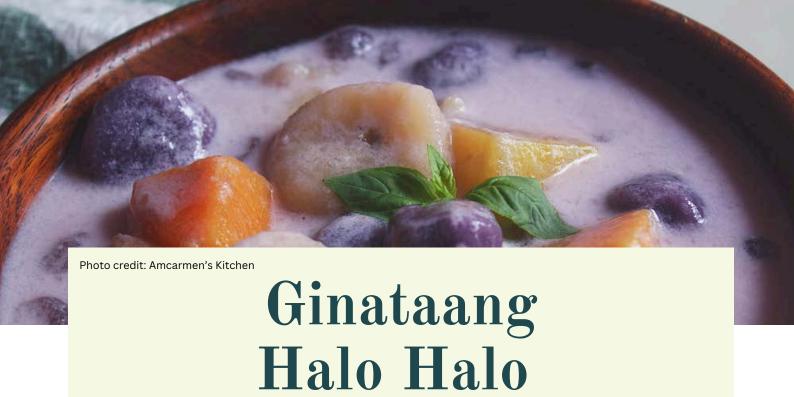
- 1.In a hot pan, pour the cooking oil. Sear the pork belly pieces and set aside.
- 2. In the same pan, add the garlic and stir until soft, careful not to burn.
- 3.Add the pork belly pieces back in the pan.
- 4.Add the vinegar and soy sauce and let it steam releasing the acids.
- 5. Add the bay leaves, black peppercorns and turn down the heat to a low simmer
- 6.Cover and cook on low simmer for 45 mins to 1 hour
- 7. Serve with steamed rice.



Presented by Anna Manlulo www.paddysmarkets.com.au







## **INGREDIENTS**

- 1 large sweet potato, cubed
- 2 pieces lady finger bananas, sliced
- 1 purple yam or taro, cubed
- 1 cup glutinous rice flour
- 1 cup water
- 1 cup tapioca pearls (optional)
- 2 x 400 ml cans coconut milk
- 1/2 cup sugar
- 1 tablespoon jackfruit strips (canned, fresh or dehydrated)

## **METHOD**

- 1.In a large mixing bowl, combine the glutinous flour and water and mix well until it forms a dough.
- 2. Scoop half teaspoon full of the dough and shape into balls, place in a clean plate and continue with the remaining dough
- 3. Using a large pot, add the coconut milk and sugar and bring to a boil.
- 4. Add the sweet potatoes, bananas, taro/ube and cook on medium heat until slightly cooked.
- 5. Add the bilo bilo and continue to cook until they all float.
- 6. Add the jackfruit and simmer for another 10 minutes.
- 7. Serve warm in bowls.

Presented by Anna Manlulo www.paddysmarkets.com.au





