



Layered Cabbage and Sliced Pork Belly (Mille-Feuille)

Recipe by Culinary Instructor
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Serves 4 - 6

Ingredients

- 1 large napa cabbage
- 600g slice pork belly
- 1 packet of Shimeji mushrooms

Seasonings

- 2 cups of dashi stock
- 1 tbsp soy sauce
- 1 tbsp ponzu sauce
- 1 tbsp mirin
- 2 tbsp cooking sake

Ponzu Dipping Sauce

- 2 tbsp ponzu sauce
- 1 tbsp mirin
- 1 tbsp sesame oil
- 1 tsp sesame seeds
- 1 tsp grated ginger
- ½ tsp Japanese seven spice (optional)
- 1 stalk of spring onion, chopped

Method

1. Cut the napa cabbage into quarters lengthwise, without cutting the edge (This is to help hold the leaves together, easier to assemble to pork belly). Wash the leaves carefully and drain well.
2. Place each slice of pork belly between the napa cabbage leaves (place 2 slices if the leaves are wider). Cut the napa cabbage about 5cm thick.
3. Tuck the napa cabbage neatly from the outer edges of a claypot (or regular pot) and work your way towards the centre, leaving a small hole for your shimeji mushrooms.

Place mushrooms in the middle of the pot to fill up the empty space. The napa cabbage and pork belly layers should be packed tightly, as they will become loosen once it starts cooking.
4. Combine the seasoning for soup stock. Pour the stock into the pot. Put the pot into the steam oven and steam at 100°C for 15 minutes. Garnish with chopped spring onion. Serve hot with ponzu dipping sauce.