

Isakaya Pork, Dashi Sauce, Pe-Tsai, Basil

Recipe for 12 tapas

Description

A pork recipe full of Asian flair! A nice kick of spice and the freshness of basil.

Ingredients

Pork filet

- 600 Gr Filet mignon of pork
- 2 Clove(s) Garlic
- 20 Gr Fresh ginger
- 50 Gr Canola oil

- Salt and pepper

Sweet and sour soup

- 1 Liter(s) Chicken stock
- 20 Gr Soy sauce
- 20 Gr White vinegar
- 10 Gr Salt
- 20 Gr Cornstarch
- 40 Gr Cold water
- 3 Unit(s) Bok choy
- 4 Sprig(s) Basil
- 1 Unit(s) Egg
- 1 Tsp Chili flakes
- 150 Gr Silken tofu
- 10 Gr Hoisin sauce
- 1 Tsp Roasted sesame oil

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Pork skewers

Cut the pork filet into 2x2 cm cubes, mince the garlic and grate the ginger.

In a mixing bowl, combine the pork, garlic and ginger. Add the oil and mix well. Cover with plastic wrap and let marinate for 30-45 minutes at room temperature before making the skewers.

Once skewered, sear the meat in a hot skillet making sure to season with salt and pepper and make sure they have a nice coloration. Set aside on a baking sheet. When ready to eat, finish cooking the in the oven for 5 minutes at 400°F.

Sweet and sour soup

Pluck the bok choy leaves and slice them finely. Finely slice the basil. Cut the silken tofu into matchsticks and in a mixing bowl, beat the egg.

In a wok, bring the chicken stock to a boil. Add the bok choy and tofu. Once back to a boil, add the soy sauce, hoisin, vinegar, chillies, salt and pepper.

In a separate mixing bowl, combine the corn starch and cold water. Slowly add the soup base while continuing to stir. Once boiling it should have thickened to the desired consistency. Remove from the heat and add the beaten egg, but do not mix for 1 minute to allow it to cook.

Garnish with sesame oil and the pork skewers.

Bon appétit!