

Chinese Hamburger, Rou Jia Mo ???

Yield: 12 min
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-recipe-rou-jian-mou>

Ingredients:

- 2 pounds pork belly
- 3 cups water
- 1/4 cup Shaoxing wine
- 12 grams rock sugar (or 1 tablespoon granulated sugar)
- 2 tablespoons light soy sauce
- 1 tablespoon dark soy sauce
- 4 scallions cut in half
- 3 slices ginger
- 2 star anise
- 1 cinnamon stick
- 1 cardamom pod black
- 2 pieces galangal or sand ginger
- 1 teaspoon Sichuan peppercorns
- 3 bay leaves
- salt to taste
- 1 cup chopped cilantro
- 3 1/2 cups all purpose flour by weight, each cup is equivalent to 150 grams
- 2 teaspoons active dry yeast about 8 grams
- 3/4 teaspoon salt
- 1 1/4 cups warm water depending on humidity

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 55 milligrams
4. Fat: 41 grams
5. Fiber: 2 grams

6. Protein: 11 grams
7. SaturatedFat: 14 grams
8. Sodium: 470 milligrams
9. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Chinese Hamburger, Rou Jia Mo ??? above. You can see more 20 chinese recipe rou jian mou You must try them! to get more great cooking ideas.