

Braised Pork Belly With Egg In Dark Soy

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-soy-egg-recipe>

Ingredients:

- 500 grams pork belly cut into bite-sizes pieces
- 5 cloves garlic lightly crushed
- 1 piece ginger about 5 cm, peeled and sliced
- 2 star anise
- 2 sticks cinnamon
- 4 cardamom
- 4 cloves
- 1 tablespoon five spice powder
- 2 tablespoons dark soy
- 1 tablespoon soy light
- 1/2 teaspoon white pepper
- 2 cups water
- 4 eggs boiled and peeled
- 2 tablespoons oyster sauce
- 2 teaspoons light soy sauce
- 1 tablespoon Shaoxing wine
- 2 teaspoons sesame oil
- 1/2 teaspoon white pepper

Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 300 milligrams
4. Fat: 75 grams
5. Fiber: 8 grams
6. Protein: 21 grams
7. SaturatedFat: 26 grams

8. Sodium: 1020 milligrams
 9. Sugar: 1 grams
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