

# Somen Salad with Pork Belly Char Siu

Yield: 3 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/sous-vide-japanese-char-siu-recipe>

## Ingredients:

- 2 pounds pork belly skinless, cut into two thick strips
- 3 tablespoons soy sauce
- 1 1/2 tablespoons oyster sauce
- 2 tablespoons hoisin
- 4 tablespoons mirin sweet cooking rice wine
- 1 tablespoon soybean paste
- 1 tablespoon granulated sugar
- 1/2 tablespoon kosher salt
- 2 cloves garlic finely minced or grated
- 1 teaspoon five spice Chinese
- 1 star anise
- 1 bay leaf
- 1/4 cup granulated sugar
- 1 cup low sodium chicken broth
- 1/4 cup soy sauce
- 2 tablespoons sesame oil
- 1/4 cup mirin
- 1/2 savoy cabbage thinly julienned
- 1 handful watercress coarsely chopped
- 12 ounces somen noodles cooked, rinsed w/cold water, and drained
- 1/2 pound char siu pork belly, thinly sliced
- 1/4 pound kamaboko fishcake, julienned
- 4 Persian cucumbers thinly julienned
- 3 carrots medium, thinly julienned
- 1 handful long green beans julienned
- 2 eggs fried into thin omelets, then thinly sliced
- 3 stalks green onions thinly sliced