

# Copycat Tai Hwa pork noodle

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pork-bone-broth-recipe>

## Ingredients:

- 1/4 cup mushroom powder dried shitake, see instruction
- 3 tablespoons pork bone broth store-bought Swanson, or chicken stock, see note \*
- 1 tablespoon canola oil
- 2 tablespoons Shaoxing wine see note \*\*
- 3 tablespoons soy sauce
- 2 tablespoons fish sauce
- 1 tablespoon oyster sauce
- 1 teaspoon dark soy sauce extra
- 1/2 cup pork stock store-bought, or chicken stock
- 1 star anise
- 2 teaspoons apricot jam
- 1/2 tablespoon molasses
- 1/2 teaspoon Worcestershire sauce
- 1/8 teaspoon ground allspice
- 2 teaspoons dashi granule
- 3 1/2 ounces red chili such as cayenne, goat horn or jalapeno
- 1 1/2 tablespoons chili paste sichuan douban, see note \*\*\*
- 2 cloves garlic peeled
- 1/2 cup canola oil
- 2 ounces guanciale fatty, or pancetta, finely diced
- 2 ounces pork fat solid, finely diced
- 3 fillets anchovy in olive oil, drained
- 1 tablespoon oil anchovy
- 1 tablespoon Shaoxing wine
- 2 cloves garlic smashed
- 1/3 cup balsamic vinegar lower-range
- 1/3 cup chinkiang vinegar see note \*\*\*\*
- 5 1/2 ounces pork liver fresh
- 1/3 cup whole milk
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 pound pork shoulder ground
- 1 1/2 teaspoons fish sauce
- 1/2 teaspoon ground white pepper

- 6 cups pork bone broth store-bought Swanson, or chicken stock
- 12 fish balls store-bought
- 6 ramen noodles portions, 1 portion is about a handful of fresh, or egg noodles
- scallions Finely diced, to garnish, optional
- ground white pepper to dust

## **Nutrition:**

1. Calories: 690 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 195 milligrams
4. Fat: 51 grams
5. Fiber: 1 grams
6. Protein: 36 grams
7. SaturatedFat: 8 grams
8. Sodium: 2520 milligrams
9. Sugar: 8 grams

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