

CHINESE COUNTRY-STYLE PORK STEW

Ingredients:

Pork fillet, trimmed and sliced
2 leeks, trimmed and sliced
3 carrots, “roll-cut” (that is, cut on a diagonal by rolling over quarter of a turn every time you slice them)
1 generous tablespoon sesame paste (tahini)
2 generous tablespoons hoisin sauce
1 tablespoon dried thyme
salt and freshly-ground black pepper
2 teaspoons sugar
2 fluid ounces Chinese cooking wine
16 fluid ounces chicken stock
3 medium potatoes, peeled and cut into large pieces

Method:

Fry the meat slices until they are nicely browned, then add leeks and fry gently for another two minutes. Add all the rest of the ingredients except the potatoes. Cover and simmer gently for 25 minutes. Add the potatoes and cook until they are tender (about 15 minutes more).