



# UCCOOK

## Phenomenal Pork Belly Ramen

with spicy gochujang & steamed pak choi

The most ravishing ramen you'll ever make! Tender pork belly slices are served in a delicious gochujang broth with perfectly steamed pak choi leaves. Topped with fresh coriander and black sesame seeds, there really is so much to love about this beautiful dish!

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**Hands-On Time:** 35 minutes

**Overall Time:** 55 minutes


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**Serves:** 3 People

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**Chef:** Jeannette Joynt

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 Adventurous Foodie

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 Fat Bastard | Chenin Blanc

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## Ingredients & Prep

600g	Pork Belly <i>rind removed (see Chef's Tip)</i>
15ml	Vegetable Stock
60g	Fresh Ginger <i>peeled &amp; thickly sliced</i>
3	Spring Onions <i>finely sliced, keeping the white &amp; green parts separate</i>
30ml	Tomato Paste
15ml	Gochujang
300g	Pak Choi <i>trimmed</i>
60ml	Low Sodium Soy Sauce
150g	Ramen Noodles
225g	Julienne Carrot
15ml	Black Sesame Seeds
12g	Fresh Coriander <i>rinsed &amp; roughly chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Tinfoil  
Sugar/Sweetener/Honey  
Egg/s (optional)  
Paper Towel

**1. IT'S KIND OF A PIG DEAL...** Preheat the oven to 200°C. Pat the pork belly dry with some paper towel. Place a pan, with a lid, over a medium-high heat with a drizzle of oil. When hot, add the pork belly and sear for 3-5 minutes, flipping halfway, until browned. On completion, remove from the pan and place on a greased baking tray. Roast in the hot oven for 6-8 minutes until cooked through and golden. On completion, thinly slice and cover with tinfoil to keep warm until serving.

**2. THE BROTH & THE BEAUTIFUL** Boil the kettle. Dilute the stock with 1L of boiling water. Place a pot over medium-high heat with a drizzle of oil. When hot, add the ginger slices and the spring onion whites. Fry for 2-3 minutes until fragrant, shifting constantly. Add the tomato paste and the gochujang (to taste) and fry for about 1 minute, shifting constantly. Pour in the diluted stock. Reduce the heat and leave to simmer for 7-9 minutes until slightly reduced and all the flavours have combined.

**3. ALL IS NOT AS IT STEAMS** Separate the leaves of the trimmed pak choi and rinse well. Return the pan to a medium heat with a splash of water. When hot, add the pak choi leaves, cover with the lid, and steam for 5-7 minutes until wilted. On completion, drain on paper towel and season to taste.

**4. OPTIONAL EGG** Bring a small pot of water to the boil. Once boiling, place 3 eggs in the pot and cook for 5-6 minutes for medium-soft, 6-8 minutes for medium, and 8-10 minutes for a medium-hard boiled eggs. On completion, remove the eggs from the pot and submerge in cold water. Peel when cool enough to handle and cut in half.

**5. BACK TO THE BROTH** When the broth is done simmering, remove the ginger slices. Stir in the soy sauce and a sweetener of choice. If the broth is too thick for your liking, add an extra splash of warm water. Add the ramen noodles and cook for 2-3 minutes or until al dente. On completion, stir through ½ the julienne carrots.

**6. RAMEN HEAVEN** Bowl up a generous helping of the ramen. Top with the pak choi, the pork belly strips, the boiled eggs (if using), and the remaining julienne carrots. Sprinkle over the sesame seeds, chopped coriander, and spring onion greens. Simply stunning, Chef!



## Chef's Tip

Remove the rind from the pork belly using a sharp knife. Cut it into strips and roast in the hot oven for delicious crackling!

## Nutritional Information

Per 100g

Energy	500kj
Energy	120Kcal
Protein	10.9g
Carbs	10g
of which sugars	2.1g
Fibre	1.3g
Fat	3.9g
of which saturated	1.6g
Sodium	471mg

## Allergens

Gluten, Dairy, Allium, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Cook  
within 2  
Days