
RECIPE BY EMILY WURRAMARA & KUYA JAMES

VILLAGE STYLE PORK ADOBO / POTATO & CHEESE SPRING ROLLS

VILLAGE STYLE PORK ADOBO

Ingredients: • 1.5 kg Pork Belly / Shoulder cut into chunks • 8 Cloves of Garlic • 2 White or Brown Onions • 6 Bay Leaves • 1.5 Cup Soy Sauce • 1.5 Cup Vinegar • High Heat Oil • 2 Tbsp Peppercorns • 2 Tbsp of Brown Sugar or Manuka Honey • 4 Medium Potatoes • Spring Onions for Garnish • Jasmine Rice

Instructions / Method:

Part 1 - Cook Pork until Tender

1. Place pork, vinegar, and half of the chopped garlic and onion in a pot. Turn on the heat and set it to medium-high. Bring to a simmer until the pork is no longer pink, around 5 minutes.
2. Add soy sauce, brown sugar, water, black peppercorn, and bay leaf. Cover with a lid. Turn down the heat to medium-low and cook until the pork is tender (approximately 35 - 45 mins).
3. Separate the meat and sauce using a colander. Set aside.

Part 2 - Frying & Thicken the Sauce

4. Heat vegetable oil in the now empty pot. Fry potatoes until the edges are brown. Not fully cooked through.
5. Push potatoes to the side of the pot. Add remaining onion and garlic and stir-fry until lightly toasted.
6. Add back the pork. Don't include the sauce yet. Fry for 2 to 3 minutes.
7. Turn the heat to medium-high. Pour the adobo sauce all over the pork. Continue cooking until the sauce has thickened to your desired consistency and until the potatoes are cooked through.
8. SERVE over steamed rice w/ Spring onion as garnish.

→ **CONTINUED** →

POTATO & CHEESE SPRING ROLLS

Ingredients: 3 Peeled Potatoes • Bag of Shredded Cheese • Spring Roll Pastry (Specifically Suxin Brand) • Salt • Pepper • 2 Eggs • Vegetable Oil

Ingredients for Sauce: Mayonnaise • Tomato Sauce • Chilli Oil (Specifically Laoganma Brand)

Instructions / Method:

1. Wash/ peel the potato. Cut them into strips, like that of a french fries, but a bit thinner.
 2. Cook them until fork tender. They shouldn't turn mushy. Drain the excess water and let the potatoes dry on a paper towel.
 3. Crack 2 eggs in a bowl and mix spring roll paste. This will help seal the spring rolls better.
 4. Now you make the spring rolls, place the pastry in a diamond shape and place potatoes slices in the middle and don't forget the sprinkled cheese.
 5. Now start rolling the wrapper tightly, from your end. Fold the right and left hand corners of the wrapper inside and seal the edges using the egg mix. Now fold the leftover end of the spring roll wrapper and seal it with the egg mix. Repeat the process with rest of the wrappers.
 6. Heat a pan or pot, Add some vegetable oil to the pan/pot, when the oil is hot enough then add spring rolls into the oils and fry them.
 7. Mix all the sauce ingredients together and enjoy!
-