



安康鄉味臘肉雙併傳統臘腸煮意大利米及 日本清酒煮鄉味臘肉 (4 人用)

Cured Pork Duet

Chinese Pork Sausage Risotto and Sake Poached Dried Pork Belly Strip (Serves 4 people)

傳統臘腸煮意大利米 Pork Sausage Risotto

材料 Ingredients

雞湯..... 1 公升	Chicken Broth 1litre
去衣傳統臘腸切 ¼ 吋方塊..... 4 條	Chinese Pork Sausage Peeled and 1/4" Dices ...4 pieces
無鹽牛油.....60 克	Unsalted Butter60 grams
乾蔥切碎.....70 克	Chopped Shallots 70 grams
意大利 Arborio 珍珠米.....250 克	Arborio Rice 250 grams
雷司令葡萄酒.....150 毫升	Riesling Wine 150ml
馬斯卡彭芝士.....125 克	Mascarpone Cheese.....125 grams

步驟 Directions

1. 用沸水灼去衣傳統臘腸約 1 分鐘，切成 ¼ 吋方塊
 2. 雞湯加熱至沸騰，保暖置於一旁
 3. 用中至猛火在平底鍋加熱 2 湯匙牛油
 4. 加青蔥，用木勺邊煮邊攪拌 2 分鐘至柔軟
 5. 加葡萄酒和傳統臘腸煮 2 分鐘
 6. 加 Arborio 珍珠米和 1/3 暖雞湯，不停攪拌直至湯汁被完全吸收。重複 2 次至珍珠米吸收所有湯汁、米煮熟但不太軟。
 7. 加馬斯卡彭芝士和餘下的牛油，攪拌至材料混和一起。
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1. Blanch Chinese pork sausage in boiling water for one minute, peel off the casing and cut into ¼ inch dices.
 2. Bring the chicken broth to boil and keep it warm on the side.
 3. Heat 2 tablespoons butter in a large saucepan over medium-high heat.
 4. Add shallots and cook, stir with a wooden spoon for 2 minutes until soft.
 5. Add wine and pork sausage, cook for 2 minutes.
 6. Now add Arborio rice and 1/3 part of warm chicken broth and stir constantly until absorbed. Repeat this step 2 more times until the rice absorbs all the liquid and is cooked but still firm (al dente).
 7. Now add mascarpone and the remaining butter stir until the mixture bind together.



日本清酒和胡椒粒煮鄉味臘肉 Dried Pork Belly Strip Poached with Sake & Peppercorns

材料 Ingredients

鄉味臘肉.....1包2塊 / 375克	Dried pork belly strip 1 pack (2 pieces / 375 grams)
日本清酒..... 2杯	Sake 2 Cups
味醂.....1湯匙	Mirin 1 Tbsp
胡椒粒.....1湯匙	Peppercorn 1 Tbsp
水.....1杯	Water..... 1 Cup
米酒醋.....1茶匙	Rice Wine Vinegar 1 Tsp
糖.....2茶匙	Sugar 2 Tsp

步驟 Directions

1. 在冷水浸鄉味臘肉 4 小時，再蒸 30 分鐘
 2. 把其他材料放在一起煮至沸騰
 3. 加入鄉味臘肉慢火燉 45 分鐘
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1. Pre-soaked pork belly strip in cold water for 4 hours then steam for 30 minutes
 2. Combine all the ingredients together and bring it to boil.
 3. Add the pork belly strip and simmer for 45 minutes