

# BRAISED PORK BELLY AND DAIKON

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## What you need

1 medium-sized daikon/radish  
600g pork belly  
6cm piece of ginger  
3 stalks of spring onion  
Handful snow peas, or other greens for garnish  
30ml sake  
30ml mirin  
30ml soy sauce  
1 tbsp sugar  
1 cup water

**Yields** 5 servings

**Preparation** 15 minutes

**Cooking** 2 hours

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## What to do

1. Peel and slice the ginger, and cut the spring onion into 5cm pieces. Place the pork, ginger and spring onion in a pot of cold water and bring it to the boil. Once it's boiling, turn it down to a low-medium heat to simmer for an hour.
2. Peel the daikon, and cut them into 4–5cm discs. They should be roughly the same volume so they cook at the same time. Blanche snow peas, or prepare any other greens for presentation.
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4. This the pork after an hour, a lot of the fat has cooked out and the flavors of the ginger and spring onion have infused into the meat. Empty the pot through a sieve, discarding the spring onion but keeping the ginger. Give the meat a quick rinse and wash the pot ready for the second cook.
5. Cut the pork into 4cm pieces. Place the pork back into the pot, surrounded by the daikon pieces. Add the seasonings and water, making sure the pork gets an even coating. Cook this on simmer for approximately 1 hour, moving the pieces around so they are evenly cooked. The daikon is ready when it is translucent and turns a warm amber color.

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## Notes

Try to get a cut of pork belly with a reasonable amount of fat running through it (most of it will get cooked out in the first process). Daikon, or Japanese radish, is best in winter — try to find one that is plump and firm with a wrinkle-free skin. If you want to continue cooking the meat but the daikon is ready, just remove the daikon from the pot and continue to cook the pork. Add water as necessary, if the mixture is reducing too quickly.