

# TAMARIND PORK

by RoniB's Kitchen Recipe Collection

## Ingredients

### Spice paste

- 6-8 cashew nuts
- 3 banana shallots, chopped
- 1 tbsp shrimp paste (available in Oriental stores)



- 5 tbsp vegetable oil
- 1.5 tbsp RoniB's Kitchen Black Bean Chilli Paste
- 600g belly pork, cut in cubes
- 1 tsp salt
- 5 tbsp RoniB's Kitchen Tamarind Jam, mix in 1 cup water
- 5 red chillies, sliced (optional)

## Directions

1. In a food processor, make a paste with the spice paste ingredients. Set aside.
2. Heat a non-stick pan on a hob until hot then add the oil. Reduce the heat to low. Add the spice paste and lightly fry until fragrant. Stir constantly to prevent burning.
3. Add a little water and increase the heat to medium then add the pork belly cubes.
4. Add the black bean chilli paste and salt. Mix.
5. Add the tamarind water and bring it to a boil.
6. Once boiling, cover and reduce heat to medium.
7. Cook until pork is tender and liquid is reduced by half.
8. Check seasonings and adjust according to taste
9. If using additional chillies, add this and cook for a further 5 minutes.

**PREPARATION: 20MIN**

**COOKING: 60MIN**

**READY IN: 1 HOUR 20MIN**

## Products



### **Serving:**

Serve with rice.