



MASTER THE ART OF CHINESE CUISINE

## TEACH YOURSELF BO LUO PORK

Embrace The Marinade And Be At One With The Pig.

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### Additional Ingredients:

- Pork
- Carrot
- Red pepper
- Onion

### Recipe Kit Includes:

- A fruity, tangy Cantonese sauce
- A marinade to infuse flavour into the pork
- Pineapple pieces
- Chinese noodles

### Madame Chong suggest...

**Tip 1:** Heat pan before adding oil and your food will stick less.

**Tip 2:** Cut pork into uniform pieces for even cooking.

**Tip 3:** Use two forks to stir noodles while cooking to separate strands.

### THE PATH TO COOKING MASTERY

#### Step 1: Chicken marinade

Just as we absorb much inspiration and guidance, so too can the pig benefit from absorbing the essence of the spice mix marinade.

#### Step 2 : Prepare the mushrooms and vegetables

Before advancing, we must first prepare. For it is better to be ready with ones rice and vegetables than to be caught unawares.

#### Step 3: Stir Fry

In Bo Luo Pork, as in life, blending and mixing creates harmony. Here, the marinated pork combines with the fruity delights of pineapple chunks and a sweet & sour sauce to create a shared pleasure.

#### And when serving...

Present the Chinese noodles on a plate with the Stir -fry served over the top.