



## Braised Pork Cheeks

50 g	trimmed pig cheeks
20 g	duck fat
50 g	red onions sliced
5 g	crushed coriander seeds
1	crushed garlic clove
1/4	chopped red chili
1	star anise
1/2	lemongrass stem
50 g	red wine vinegar
100 g	red wine
100 g	strong chicken stock
100 g	veal jus
10 g	julienne of spinach leaves
	pinch of rosemary and thyme
	salt and pepper to taste

Season and sear the pork cheeks in duck fat on all sides, remove. Add the onions, coriander, garlic, chili, star anise and lemongrass to pan and cook slowly for 10 minutes. Deglaze with red wine vinegar and red wine. Simmer until the liquid reduces by half. Add the chicken stock, veal jus and herbs. Add the seared pork cheeks and cook for 1 hour or until soft. Cool. Remove the cheeks and dice the meat. Add the baby spinach in the sauce to moisten.

## Marinated Lychee

4	fresh lychee
5 g	chili oil
	chives
	salt

Peel and deseed the lychees. Add chili oil, salt, chives, let marinate for 1 hour.

## Garnish

Crispy rice noodles, spring onions.



# Recipes

## Coriander Cone

310 g	milk
250 g	cake flour
85 g	sugar
30 g	almond powder
12 g	salt
10 g	chopped fresh coriander
20 g	cocoa butter
	pinch of baking soda

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when golden brown and still warm.