

Oriental pork balls in hoisin broth



300g lean pork mince
2 tbsp soy sauce
1 tbsp cornflour
1 tsp Chinese five-spice powder
125g water chestnuts
Black Pepper

500ml chicken stock
2 tbsp hoisin sauce
Thumb-sized piece ginger
2 large carrot
Pak Choi
150g beansprouts
Bunch spring onions

- 1/ Finely chop half the water chestnuts and add to a bowl with the mince, soy, cornflour, five-spice, and some black pepper.
- 2/ Work everything together, then shape into 12 meatballs.
- 3/ Pour the stock into a wide, deep pan and stir in the hoisin and shredded ginger.
- 4/ Add the meatballs, then cover and poach for 5 mins.
- 5/ Slice the rest of the chesnuts and shave the carrots into strips with a peeler.
- 6/ Chop the spring onions and Pak Choi and add to the stock with the carrots, beansprouts and spring onions
- 7/ Put on the lid and simmer for 5 mins.