

Char Siew Iberico Pork Jowl



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Sixty-two degrees Celsius sous-vide in Dilmah's aromatic Earl Grey tea, glazed with a reduction of Earl Grey-infused Char Siew sauce.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
Dilmah Vivid Tea

Ingredients

Char Siew Iberico Pork Jowl

- 300g Iberico Pork (some fats trimmed off)
- Char Siew Sauce (made with 500ml Water, 3 tbsp. aromatic Earl Grey Tea, ½ tsp. White Pepper, 3 tbsp. Dark Soya Sauce, 3 tbsp. Oyster Sauce, 3 tbsp. Honey, 3 tbsp. Hoisin Sauce, 2 pinches Of Salt and 3 tbsp. Sugar)

Methods and Directions

Char Siew Iberico Pork Jowl

- To make the Char Siew sauce, add Earl Grey tea to 500ml water and boil to a reduction.
- Then, add white pepper, dark soya sauce, oyster sauce, honey, Hoisin sauce, salt and sugar to the reduction and mix together until sugar melts.
- Sous-vide Iberico pork with half-portion of the sauce for 6 hours.



- Pan-sear the Iberico pork and glaze with remaining sauce to serve.

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