



Ingrédients :

- 320 g of slices of pork
- 100 g of lychees
- 100 g of onions
- 100 g of bamboo shoots
- 10 cl of soybean oil

The marinade :

- 1 ½ tablespoons of sake
- 1 tablespoon of cornstarch
- salt and pepper

Sauce :

- 1 ½ tablespoons of soy sauce
- 2 ½ tablespoons of rice vinegar
- 40 g of sugar
- 1 ½ tablespoons of sake
- 16 cl of water
- 1 ½ tablespoon of tomato paste
- 1 teaspoon of cornstarch dissolved in a little water

Préparation :

Prepare the marinade then add the meat, mix well and marinate for 10 minutes.

Cut the onion and litchi in small pieces, then the bamboo of julienne.

Prepare the sauce by mixing all the ingredients and set aside.

Heat oil in a wok over high heat, then brown the pork, add the onion and bamboo shoots, stir and cook for 2 minutes covered.

Add lychees, stir and cook for 1 minutes always covered. Transfer to another bowl and set aside. Pour the sauce into the wok and cook 3 minutes over medium heat, add the meat and the remaining ingredients and mix well so that everything is well blended. Serve with white rice.

Tips : you can replace the lychee with pineapple.

Anecdotes : The sweet and sour pork is one of 10 dishes representative of Canton, and is very appreciate. For Cantonese cuisine which is one of the "eight major regional cuisines of China," sometimes grouped into four major families, is often considered the best in China, even in Asia. Among the regional Chinese cuisines, the Cantonese cuisine is the best known internationally.