



Ingrédients :

- 320 g of pork
- 1 tablespoons of sake
- 1 ½ teaspoons of cornstarch flour
- 2 teaspoons of salt
- 5 tablespoons of soy oil
- 1 large onion
- 1 box of peas
- 1 green and red pepper
- 50 g of pineapple in syrup
- oil

For the batter:

- 3 tablespoons of water
- 2 ½ of flour
- 2 teaspoons of cornstarch
- 1 egg beaten

For the sauce:

- 2 tablespoon of soy sauce
- 3 ½ tablespoons of rice vinegar
- 2 tablespoons of sugar
- 15 cl of water
- 2 ½ tablespoons of tomato ketchup
- 1 teaspoon of cornstarch

Préparation :

Cut pork into cubes, the pepper into 2 cm pieces and onion in 2 and 4.

Drain the peas and pineapple and then cut into 2 cm pieces.

In a bowl put salt, rice wine, cornstarch flour, and pork meat then mix and let marinate 10 minutes.

Meanwhile, prepare the sauce and set aside.

Then prepare the batter by mixing all ingredients, then set aside.

Heat 2 tablespoons of oil in a wok over high heat.

Put the pork in the batter, stir to coat well then adding them to the wok and lightly brown 3 to 4 minutes on high heat, stirring occasionally. Add onion, peppers, peas and pineapple and stir and let simmer for 2 minutes on medium heat.

Transfer the mixture into a container, put back 2 tablespoons of oil in wok, then add the sauce and cook 3 minutes on medium heat.

Put back the meat and vegetables in the wok, then cook the preparation for 2 minutes and serve hot with white rice.

Tips : You can add carrots or cashews to your taste.

Anecdotes : Beef is more widespread than elsewhere, and is often cooked until it becomes a great tenderness. Sometimes the beef is sprinkled with rice flour before the steaming, to produce a more rich sauce. Sichuan cuisine, known for its tangy and spicy taste, is one of eight major regional cuisines of China, sometimes grouped into four families. It is often compared to the Hunan cuisine or that Hubei, due to proximity culinary, cultural and linguistic these three provinces.