



Ingrédients :

- 300 g of pork
- 8 large cabbage leaves
- 2 onions
- 1 red chilli
- 2 teaspoons of curry powder
- 3 teaspoons of vinegar
- 3 teaspoons of sugar cane
- 4 teaspoons of tomato sauce
- 1 teaspoon of cornstarch
- 3 teaspoons of oil
- salt

Préparation :

Cut the pork into small pieces, chop the onion and pepper and set aside.

Heat a large volume of water and blanch the cabbage leaves 5 ??minutes, then drain and let cool.

Heat the oil in a wok and brown the onion, chili, meat and cook 15 minutes over medium heat, stirring occasionally.

In a saucepan, prepare the sweet and sour sauce by mixing whisk the vinegar, the sugar, tomato sauce, cornstarch diluted in 100 ml of water and bring to boil.

Prepare the meat balls and wrap gently in cabbage leaves, then bind with kitchen string, being careful not to break the meat balls.

Pour sweet and sour sauce in a pan and drop it the meat balls.

Add salt and curry powder, stir gently and let simmer 5 minutes.

sweet and sour pork

Serve hot with white rice.

Tips : you can sprinkle sesame seeds and replace rice with chicken broth to make a little hot soup.

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