

Lion's mane pork balls with sweet chilli dipping sauce

Ingredients

For the pork balls

- 100g/3½oz glutinous rice
- 350g/12oz lean pork mince
- 2 garlic cloves, crushed
- 2 tsp cornflour
- 1 tsp Chinese five-spice powder
- 1½ tbsp dark soy sauce
- 2 tsp Chinese rice wine
- 1½ tbsp fresh chopped coriander
- sea salt and freshly ground black pepper

For the dipping sauce

- 3 tsp caster sugar
- 1½ tbsp sherry vinegar
- 1½ tbsp light soy sauce
- 2 small shallots, peeled and very finely chopped
- 1-2 small red chillies, seeds removed and flesh very finely chopped
- 3 tsp sesame oil

To garnish

- small bunch spring onions, shredded
- 1 cucumber, seeds removed, cut into batons
- 1 lemon, cut into wedges

Preparation method

1. Cover the rice in cold water, soak for two hours and then drain thoroughly.
2. Put the remaining ingredients for the pork balls into a food processor and pulse until the mixture begins to come together. Transfer to a mixing bowl and gently work with your fingers until all of the ingredients are combined. Cover and chill for 30 minutes.
3. Meanwhile make the dipping sauce. Mix together the sugar, sherry vinegar and soy sauce until the sugar dissolves. Add the rest of the ingredients and whisk together until combined. Cover with cling film and leave to infuse, stirring occasionally.
4. With wet hands, roll the pork mixture into walnut-sized balls and then roll in the rice to coat evenly.
5. Line the base of the top section of a steamer with greaseproof paper, then steam the balls in batches for 20 minutes, or until cooked

less than 30 mins

preparation time

1 to 2 hours

cooking time

Serves 4

By James Perry
From MasterChef

In this dish, the meatballs represent the lion's head and the shredded spring onions and cucumber his mane of hair.

through. Once cooked, skewer the pork balls, three at a time, onto wooden skewers and arrange on a serving platter. Serve with the dipping sauce and garnish with shredded spring onion, cucumber and lemon wedges.