

Camping Crispy Pork with Coriander Rice

Serves 4



DEVON OUTDOOR
OUTDOOR EQUIPMENT • CAMPING • CARAVANNING

**TWO
TARTS**
COOKERY SCHOOL

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Ingredients:

| | |
|--|-------------------------------------|
| 5 tbsp plain flour | 1 heaped tsp Chinese five-spice |
| 2 med eggs | 100 g panko or homemade breadcrumbs |
| 100 ml vegetable oil | |
| 500 g pork shoulder or leg steaks cut into 1 cm strips | |

For the rice:

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|---------------------------------|----------------------------|
| 1 tbsp fresh coriander, chopped | 1 tbsp rice wine vinegar |
| 1 tbsp soy sauce | 1 tsp turmeric |
| 1 sml tin sweetcorn | 100 g frozen peas, steamed |
| 250 g basmati rice | |

1. Cook the rice in boiling salted water with 1 tsp turmeric for 5 minutes. Leave the lid on and allow to steam and swell for a further 10 minutes until fluffy.
2. Season the flour and mix with five-spice in a shallow dish.
3. Put eggs in one bowl and beat lightly.
4. Put breadcrumbs into another bowl.
5. Toss the pork strips in the flour, the egg and then the breadcrumbs.
6. Heat the oil in a frying pan, add the coated pork and fry over a medium heat for 2-3 minutes on each side until golden and crisp. Don't overheat the oil to prevent the crumbs burning and pork not cooking through sufficiently.
7. Toss the sweetcorn and peas with the chopped coriander through the rice.
8. Make the dressing of rice wine vinegar and soy sauce.
9. Serve pork on a bowl of rice drizzled with dressing.