

annabel langbein
The Free Range Cook
through the seasons.

menu planner for ASIAN INSPIRATION

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PREP PLAN

well ahead

- The pork marinade can be made a week in advance and stored in the fridge.
- Make the Ginger Miso Sauce up to two weeks ahead. Store in a covered container in the fridge.
- If making your own Crispy Shallots, prepare up to two weeks in advance and store in an airtight container.
- The seriously addictive Chocolate-Dipped Orange Peel keeps for weeks in an airtight container.

the day before

- Prepare the Chocolate Orange Creams up to 24 hours in advance (they need a minimum of four hours in the fridge to set).

on the day

- Pour the pork marinade into the metal roasting dish, place pork on top and marinate for two to four hours.
- Pound the chillies, garlic, sugar and dried shrimps for the Thai Carrot Salad up to four hours ahead. Cut and prepare other vegetables for combining before serving.
- Whip the cream, if using, to serve with the Chocolate Orange Creams and store in the fridge.

final preparations

- Pop the pork in the oven allowing for two hours 40 minutes cooking time. After 40 minutes at a high temperature, reduce the oven temperature and pour the coconut milk and water into the baking dish.
- Cook the rice, add tamarind, chives, shallots and fluff before serving.
- Boil the water for the Asian Greens. While the rice is standing, quickly finish the Asian Greens and toss with the Ginger Miso Sauce.
- Combine the Thai Carrot Salad ingredients and serve in lettuce or cabbage leaves.
- Transfer the pork to a chopping board crackling-side down and carve with a sharp, heavy knife.
- Finish up with the Chocolate Orange Creams, softly whipped cream and the Chocolate-Dipped Orange Peel.