

# Braised Pork Leg with Chestnut, Shiitake Mushroom and Bok choy

By: Chef Miah Go

## Ingredients:

1 kg pork leg, cut 1 inch thick  
2 pcs. star anise  
8 pcs. whole garlic, peeled  
2/3 cup soy sauce  
3 ¾ cups water  
1 tbsp. brown sugar  
¼ kg bok choy or pechay  
16 pcs. peeled chestnuts  
12 pcs. small canned shiitake mushrooms  
2 tbsp. canola oil, for sautéing  
4 ¼ cups canola oil, for deep frying  
240g **Excellent** pancit canton  
2 tbsp. cornstarch paste

## Cooking Instructions:

1. Heat pot over medium heat.
2. Add pork leg and cook until lightly brown.
3. Add water, star anise, garlic, soy sauce, chestnut, shiitake mushrooms, and brown sugar.
4. Simmer until pork is tender.
5. In a separate pot, blanch bok choy or pechay in salted boiling water; drain and sauté in canola oil.
6. Deep-fry EXCELLENT PANCIT CANTON in canola oil until crispy.
7. Once pork is tender, add cornstarch paste to thicken the sauce.
8. Place pork on top of EXCELLENT PANCIT CANTON and carefully arrange the remaining ingredients including bok choy.
9. Spoon sauce generously on top of the finished dish.

