

Steamed Pork Ribs With Black Bean Sauce



Serves 2 people

Takes approx 1 hour

Ingredients

- 1 full tablespoon of fermented black beans
- 0.5 bulb garlic
- 2 slices of ginger
- 500g pork ribs
- 1.5 tbsp soy sauce
- 1 tsp oyster sauce
- 0.25 teaspoon salt
- 0.5 teaspoon sugar
- Taro (optional)

Steps

1. Defrost the pork ribs
2. Soak the pork ribs in a bowl of water for a while for the blood to come out
3. Squeeze the blood out, there is a vein with blood in it for each rib
4. Pour out the water
5. Finely chop the garlic, ginger and fermented black beans
6. Prepare soy sauce, oyster sauce, salt and sugar
7. Dry roast the black beans in the wok until dry and fragrant
8. Add oil to wok along with the chopped garlic and ginger and fry until garlic is golden brown
9. Add the sauce to the bowl of pork ribs
10. Put on a glove and massage the marinade into the pork ribs
11. Cover the bowl of marinated pork ribs with cling wrap and let it marinate for 20 mins
12. Pour hot water into the multicooker, turn on and wait until water is boiling
13. Lay the taro and pork ribs into serving dish
14. Transfer to multicooker and steam for 25 mins