

Burmese Spiced Pork with Mango

Ingredients

6 cm piece ginger, chopped	Green mango salad
4 garlic cloves, chopped	2 tbsp lime juice
1 onion, chopped	1 tbsp fish sauce
1 tsp shrimp paste	2 tsp brown sugar
2 tbsp peanut oil	1 green mango, peeled, thinly shredded
1 tbsp dried chilli flakes	3 Asian red shallots, halved, thinly sliced
1 tsp ground turmeric	1 long red chilli, seeded, thinly shredded
1.2 kg pork neck, cut into 4 cm-pieces	½ cup firmly packed mint leaves
2 green mangoes, peeled, coarsely grated	½ cup firmly packed coriander leaves
1 tsp fish sauce, plus extra, to taste	20 g (¼ cup) fried Asian red shallots
1 litre chicken stock	
Brown sugar, to taste	
Steamed rice (optional) and lime wedges, to serve	

Instructions

1. Combine ginger, garlic, onion and shrimp paste in a small food processor and process to a smooth paste.
2. Heat oil in a large saucepan over medium-high heat. Add paste, chilli and turmeric, and stir for 1 minute or until fragrant.
3. Add pork and stir to coat in paste, then cook, stirring occasionally, for 8 minutes or until golden. Add mango and fish sauce, and stir to combine.
4. Add stock, bring to a simmer then reduce heat to low, partially cover with a lid and cook, stirring occasionally, for 2½ hours or until pork is tender.
5. Remove lid and cook, stirring frequently, for 15 minutes or until sauce is reduced and thickened. Season to taste with sugar and extra fish sauce if necessary.
6. Meanwhile, to make green mango salad, whisk together lime juice, fish sauce, sugar and 2 teaspoons of water in a bowl until sugar dissolves.
7. Combine remaining ingredients in a bowl, add dressing, and toss to combine. Serve with pork, steamed rice and lime wedges, if desired.