



Chinese style marinated leg of pork recipe

Ingredients:-

- Boneless leg of pork ? 500g approx.
- 2 teaspoons chilli flakes
- 2 teaspoons chilli powder
- 2 cloves of garlic finely chopped
- 2 teaspoons of pepper corns
- Olive oil
- Soy Sauce

Method:-

- Mix all the marinade ingredients and coat the meat evenly on all sides. Removing the strings and applying the marinade to the meat inside.
- Place in the fridge overnight covered with film.
- Oven cook of 1 hour at 200c

Serve with vegetables of your choice. We had sautéed carrots, red cabbage with olive oil, black pepper and white vinegar, cheese potato rosti