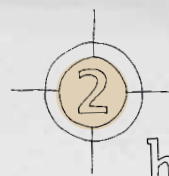


insider.



hotspot



## Full steam ahead

Sydney's love affair with dumplings and modern Cantonese fare continues to grow with a little matchmaking help from Mr Wong.

### red-braised pork belly with apple salad

**Serves 4-6**

- 1.2kg piece boneless pork belly (skin on), cut into 4 pieces
- 2 cups (500ml) dark soy sauce
- 1 cup (250ml) light soy sauce
- 1 bunch spring onions, green part only, plus 2 spring onions, finely shredded
- 10cm piece of ginger, thickly sliced
- 10 star anise
- 3 cinnamon quills
- 1kg caster sugar
- 2 Granny Smith apples, cut into matchsticks
- 1 bunch coriander, leaves picked
- Juice of 1 lemon
- 2 tbs olive oil

Place pork belly, skin-side up, in a ceramic or glass dish and sprinkle liberally with salt. Cover and refrigerate for 2 hours.

Meanwhile, place soy sauces, green spring onions, ginger, spices, sugar and 3L water in a large stockpot over medium-low heat, stirring until sugar dissolves. Cover with a lid and simmer for 1 hour.

Brush some of the salt off the pork, then add to the stockpot. Reduce heat to low, then cover and simmer for 2 hours or until the meat is cooked and tender.

Cool pork slightly in the stock, then remove from stock and cut into 3cm cubes.

Combine shredded spring onion, apple, and coriander, then season and toss with lemon juice and oil. Divide pork among plates, spoon over a little stock and top with the apple salad. **d.**

### Mr Wong

**WHERE** 3 Bridge Ln, Sydney, NSW, (02) 9240 3000.

**WHO** The latest jewel in the Merivale crown is headed up by hot young chefs Dan Hong and Jowett Yu of Ms. G's and dim sum master Eric Koh.

**THE BUZZ** A moody, two-floor warehouse restaurant bringing a little Hong Kong style to Sydney.

**THE MENU** Dan and Jowett may be Sydney's pioneers of dude food, but here they step back from the deep-fryer for their smart Cantonese fare. At lunch there's a stellar dumpling menu, while for dinner it's roast duck and seafood from the live tank.

**THE DRINKS** Peruse the tome-like wine list for local and global options ranging from a crisp Yarra Valley viognier to a '75 Dom Pérignon.

**MUST-EAT** Melt-in-the-mouth pork belly with a crunchy apple salad.