

Amie Harper

Appliance: Philips Deluxe All-in-One Cooker

Recipe: Pulled Japanese style pork

Prep + Cooking time: 55 mins

Serves 4-6

Ingredients

1.8kg pork shoulder, quartered (skin can stay on and be removed end of cook time)

1/2 cup soy sauce

3/4 cup sake

3/4 cup mirin

1 tbsp. brown sugar

3 green onions, chopped

3cm piece ginger, peeled, halved

6 garlic cloves, peeled

Method

Add all ingredients to the AIO pan.

Select PRESSURE COOK setting.

Select PORK setting. Set time to 45 minutes and press START. Allow to come to pressure.

Remove from pan and place on a chopping board. Remove rind and slice pork. Pour excess cooking liquid over meat.

Serve liquid in a bowl with brown rice and pickled cucumber and slices of pork, a boiled egg, green onions.

TIP: Add additional chopped green shallot for extra colour by selecting ADD INGREDIENT in the last few minutes.