



VIETNAMESE BUN CHA SALAD

INGREDIENTS:

500 g Sokolów minced pork
500 g Sokolów raw bacon

MARINADE:

4 cloves garlic
piece of ginger (6-8 cm)
2 tablespoons oyster sauce
2-3 tablespoons sugar
4 tablespoons fish sauce
1 shallot
1/2 teaspoon black pepper

PICKLES:

1 carrot
1 kohlrabi
100 g sugar
200 ml rice vinegar

DRESSING:

1 cup water
1/2 cup sugar
1/2 cup fish sauce

EXTRAS:

Bun noodles
1 chilli pepper
handful of herbs: perilla, Thai basil and coriander

PREPARATION:

1. Prepare the marinade: put the sugar in a pot and melt it to make caramel, then let it cool slightly. Chop garlic and shallots. Grate the ginger using a fine grater. Mix all the marinade ingredients.
2. Place the minced meat in a bowl and combine with 1/4 of the marinade. Mix the remaining marinade with thickly sliced bacon. Set aside for at least 1 hour in a cool place.
3. Slice the kohlrabi and carrots. Mix rice vinegar with sugar. Pour the mixture over the vegetables.
4. Shape the meat into chops. Place the bacon in the basket grate. Grill at hot temperature until the chops and bacon are beautifully golden brown.
5. Prepare the dressing from the listed ingredients. Put the chops, bacon, and pickles in a bowl. Pour the heated dressing. Serve with chopped chilli, bun noodles and herbs.