



ASIAN PORK BELLY TACO

A serious contender for the coolest dish of the year, this one packs some serious flavor and style.

1. Liberally dust half a kilogram of cooked pork belly pieces with Nomu Oriental spice and pan fry them in oil until golden brown then drizzle with Chinese basting sauce.
2. Place a handful of the belly in the center of a warm grilled tortilla wrap and top it with halved cherry tomatoes, sliced cucumber, spring onion slices, shaved cabbage, ripped coriander leaves, Japanese-style mayonnaise, a squeeze of lime and a pinch of chopped chili.
3. Drizzle with an Asian vinaigrette of soya and oyster sauces, vinegar, lemon and oil.
4. Serve at once with **MARVELOUS YELLOW**.
Visit marvelouswines.com for the complete recipe.