

## Cantonese Pork & Egg Zongzi



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- Sub Category Name  
Food  
Main Courses  
Savory
- Recipe Source Name  
Tea Inspired Festivities
- Festivities Name  
Dragon Boat / Duanwu Festival

### Used Teas



t-Series Brilliant  
Breakfast

### Ingredients

#### Cantonese Pork & Egg Zongzi

- 650g or 3 cups glutinous rice, soaked overnight and drained
- 25 dried bamboo leaves, soaked overnight
- Kitchen twine

#### Filling



- 350g pork belly, diced
- 150ml soy sauce
- 8 tbsp oyster sauce
- 3 tbsp Shaoxing wine
- 3 tbsp sesame oil
- Sugar, salt and pepper

### **Additional Ingredients**

- 1 preserved Chinese sausage, sliced thinly
- 1/2 cup dried shrimp
- 12 sea salt duck egg yolks, cooked

### **Methods and Directions**

#### **Cantonese Pork & Egg Zongzi**

- Blanch the bamboo leaves in boiling water until soft (about 10 minutes).
- In a bowl, marinate the pork belly with 100ml soy sauce, oyster sauce, Shaoxing wine, sesame oil and season with sugar, pepper and salt.
- Divide into 10 portions.
- Place rice in a bowl and to it, add 50ml soy sauce.
- To assemble the zongzi, form a cone using 2 bamboo leaves, placing one on top of another and fold into a cone.
- Place 2 tablespoons of rice inside, add one portion of the filling, including several slices of Chinese sausage, some dried.
- Shrimp and 1 egg yolk.
- Cover with 2 tablespoons of rice.
- Pack all ingredients lightly.
- Smooth the top with a clean wet spoon.
- Complete the wrapping and secure the rice package with kitchen twine.
- Cook submerged in boiling water for 4-5 hours.