

Time to pig out



Posh Nosh
Tan Hsueh Yun

Furry Hungarian pigs seem to be everywhere I look. First, there was Mangalica salame, which I wrote about here in late January. A month later, it was Mangalica tonkatsu at Ma Maison at the Mandarin Gallery.

Now, home cooks can buy the meat from Huber's Butchery.

The lard hogs, a heritage breed, are extravagantly marbled. Their ruddy hue is very different from the pale pink pork found in many supermarkets, meat so lean it is called "the other white meat" after chicken.

Well, the Mangalica variety has personality.

Take the pork belly strips (\$38 a kg), which are sliced thicker than the ones found in most supermarkets. When cooked, the fat has a delightfully springy texture.

I also cut up some strips crosswise and stir-fried them with yuzu miso – delicious with rice. As for boneless steaks of pork neck (\$55 a kg), I sliced

against the grain into strips and stir-fried with sugar snap peas, baby corn, shoyu and a splash of mirin.

The pork had a sweet taste that has nothing to do with sugar, and the Japanese soy sauce had given it an umami boost.

I simply cooked the boneless loin steaks (\$52.50 a kg) on a grill pan after seasoning with salt and pepper. This was another winner, with the fat keeping the meat juicy.

The only disappointment was the bone-in pork chop (\$49.50 a kg). They were a good size but after pan-frying, the meat was dry.

Huber's is bringing in chops with more fat on them, and with any luck, these will stay moist after cooking. The different cuts, all frozen, come in small quantities. This is handy for small families or for people who want to try out the meat before buying more.

Now, if only they would stock Mangalica pork shoulder. Imagine what wonderful pulled pork could be made with that.

Mangalica pork, from 18A/B Dempsey Road, tel: 6737-1588, open: 9am to 8pm (weekdays), 9.30am to 7pm (weekends and public holidays)

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