

Ken Hom's Spicy Pork with Fragrant Basil

Serves 2-4

1 tbsp sunflower oil
3 tbsp coarsely chopped garlic
3 tbsp finely chopped shallots
3 tbsp de-seeded and finely chopped red chillis
450g lean minced pork
2 tbsp finely chopped coriander
2 tsp fish sauce
4 tsp low salt soy sauce
2 tsp sugar
Lots of freshly ground black pepper
150ml chicken stock
A large handful of fresh basil leaves

Method:

1. Heat the wok over a high heat and add the oil. When it is very hot and slightly smoking, add the garlic, shallots and chillis and stir-fry for 30 seconds.
2. Add the pork and stir-fry for 3 minutes. Then add the coriander, fish sauce, soy sauce, sugar, stock and black pepper and continue to stir-fry for 3 minutes.
3. Add the basil and stir-fry for another minute. Turn onto a warm platter and serve at once.