THAILAND / 48 HOURS IN BANGKOK

CRISPY PORK KNUCKLE WITH CHILLI AND HOLY BASIL

Crispy fried pork knuckle stir-fried hard with garlic, chilli, long beans and holy basil, the way Audrey Cafe and Bistro in Bangkok serves it. It is a pad kra pao built on a crackling piece of pork, eaten with jasmine rice.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
2	20 min	15 min	35 min	Medium	Very hot

INGREDIENTS

FOR THE GARLIC RICE

15 g butter

3 garlic cloves, finely chopped

300 g cooked jasmine rice

FOR THE STIR-FRY

400 g crispy fried pork knuckle, chopped into bite-size pieces

30 ml neutral oil

6 garlic cloves, roughly pounded

5 bird's eye chillies, pounded with the garlic

100 g long beans, cut into 4 cm lengths

1 tbsp oyster sauce

1 tsp dark soy sauce

60 ml chicken or pork stock

20 g holy basil leaves

TO FINISH

A handful of holy basil leaves, deep-fried until crisp

METHOD

MAKE THE GARLIC RICE

1. Melt the butter in a pan over medium heat and fry the chopped garlic for 30 seconds until fragrant. Add the cooked rice and toss until hot and coated. Press it flat, then set aside on a plate.

STIR-FRY THE PORK

2. Heat the oil in a wok over high heat. Add the pounded garlic and chilli and stir for 20 seconds until the smell rises.
3. Add the oyster sauce and the long beans and toss for 1 minute. Pour in the stock and let it bubble for 30 seconds.

4 Add the crispy pork and toss quickly so it takes on the sauce but keeps its crunch. Add the holy basil and dark soy, and stir for another 20 seconds until the basil wilts.

SERVE

5 Spoon the rice onto one side of a plate and pile the pork beside it. Top with the fried basil and eat straight away.

USEFUL SHORTCUTS FOR HOME COOKS

Buy the pork knuckle already fried and crisp from a Thai or Chinese roast shop if you can. Re-crisp it in a hot oven for 10 minutes before it goes in the wok.

Holy basil is not Thai sweet basil. If you cannot find it, use Thai basil and expect a softer flavour.

Add the pork last and keep the toss short, or the skin goes soft.

Will is at Audrey Cafe and Bistro in Bangkok, a Thai and Thai-fusion kitchen, cooking with Khun Apple, the bistro's R&D developer. She keeps him in line at the wok, and the pans get hot enough to clear the kitchen.The dish is crispy fried pork knuckle tossed through the wok with Thai garlic, bird's eye chilli, long beans and holy...