INDONESIA / BALI UNCHARTED

SIOBAK

Siobak is the crispy pork of the Chinese-Balinese community in Singaraja: crackling pork in a thick, sweet soy sauce, served with chilli, acar and pickled cucumber.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	30 min	2 h	2 h 30 min	Involved	Medium

INGREDIENTS

FOR THE CRISPY PORK

800 g pork belly, skin on

1 tbsp salt

1 litre oil, for deep-frying

FOR THE SAUCE

2 tbsp neutral oil

3 garlic cloves, crushed

1 cinnamon stick

2 star anise

100 ml kecap manis

2 tbsp light soy sauce

300 ml water

1 tbsp potato starch, mixed with 2 tbsp water

FOR THE PICKLE AND CHILLI

1 cucumber, sliced

4 tbsp white vinegar

1 tsp sugar

Sambal or sliced red chilli

TO SERVE

Steamed rice

Fried tofu, cut into squares, optional

METHOD

PREPARE THE PORK

1. Simmer the pork belly in salted water for 45 minutes until tender. Drain and let it dry, uncovered, in the fridge for at least 2 hours.

MAKE THE SAUCE

2 Heat the oil in a pan over medium heat. Fry the garlic, cinnamon and star anise for 1 minute.

3 Add the kecap manis, soy sauce and water. Simmer for 10 minutes, then stir in the starch mix and cook until thick and glossy. Keep warm.

PICKLE THE CUCUMBER

4 Toss the cucumber with the vinegar, sugar and a pinch of salt. Leave for 10 minutes.

FRY THE PORK

5 Heat the oil to 180C. Fry the pork belly for 8 to 10 minutes until the skin blisters and crackles. Drain, then chop into bite-size pieces.

TO SERVE

6 Serve the pork over rice with the sauce spooned over, and the pickle, vinegar and chilli on the side.

USEFUL SHORTCUTS FOR HOME COOKS

Drying the pork well gives the crackling. Leave it uncovered in the fridge overnight if you can.

The sauce is sweet on purpose. Cut it with chilli and the pickle, as Will does.

Pork liver and ears are served at the warung. Leave them out at home if you prefer.

Will is in Singaraja, the old capital of Bali, at Warung Siobak Khe Lok, in an old colonial building owned by one of the older Chinese families in town. The family also runs a well-known sauce business with seven outlets across Bali.The plate is crispy pork, liver and ears with a thick, sweet soy sauce, cinnamon and star anise in…