



edible backyards

LIVING SUSTAINABLY

Lap Cheong

A Chinese based sausage that is delicious, premium quality chinese sausage has got it's distinct umami smells, just like a good old ham. Chinese sausage is usually added to enhanced the umami flavour into a dish. Chinese sausage can be used for soup, stir fried and almost all rice dishes. Chinese sausage is usually stir fried until charred and then added to Chinese style nasi goreng/fried rice and Lo Mai Gai or Steamed Sticky Rice with chicken, Abalone, Salted Egg Yolk and Mushrooms Stuffing in Lotus Leaves Wrap(/nuòmǐ jī), trust me that addition of chinese sausage made simple fried noodle or vermicelli into the next level of deliciousness.

Ingredients per kg of meat:

1 kg pork loin
400 grams pork back fat
2-3 pig intestine, cleaned (2-3 m sausage casing)
1 cup salt to salted the pig intestine
42 grams salt
42 grams palm sugar
700 milligrams saltpetre (0,7 grams)
4 tablespoons chinese five spice powder
2 tablespoons soy sauce
2 tablespoons chinese rice wine.