

# World Gourmet Summit 2004 Culinary Masterclass

*The Cuisine of*  
**Bryan Nagao**  
MAO, Denver, USA

## Suckling Pig with Clams and a Spicy Miso broth



Serves 4

### INGREDIENTS

#### Suckling Pig

10 suckling pig thighs  
50ml *yamasa* soy  
2 tbsp 5-spice powder  
3 star anise, crushed  
40g ginger, peeled, chopped  
3 tbsp fennel powder  
3 garlic cloves, peeled, chopped

10 lotus leaves  
5 banana leaves

#### Miso Broth

500ml water  
50g *konbu*  
100g *bonito*  
1 Thai chilli pepper  
30g yellow and red miso (each)

#### Clams

30g Shallots, peeled, chopped  
15g Garlic, peeled, chopped  
100g *shishito* peppers, diced  
1 kg spinach, cleaned  
50 cooked clams, shelled

500g gooseliver, cut into 6"x14" strips  
1 nori sheet  
Plain flour  
Batter

### Method:

1. For the Suckling Pig: Marinate the pig thighs overnight in a mixture of *yamasa* soy, 5-spice powder, star anise, ginger, fennel powder and garlic.
2. Wrap the marinated pig thighs first with the lotus leaf then with the banana leaf. Steam at high heat for 20 minutes, then at a low heat for 6 hours. Remove from steamer, unwrap and remove the bones while the meat is still warm. Finish in a pre-heated oven, until the skin is crispy. Slice before serving.
3. For the Miso Broth: Bring the water to a boil with the *konbu*, then add the *bonito* and simmer for 10 min. Strain the broth and discard the *konbu* and *bonito*. Add the chilli and miso and strain the broth again.
4. Sauté the shallots, garlic and diced *shishito* peppers together in a pan. Add the spinach sauté until tender. Using the same pan, sauté the cooked clams, then add the *miso* broth.

### To Serve:

Place the spinach in the center of a serving plate, top with sliced suckling pig and pour the *miso* broth and clams around.