

ASIAN-STYLE MARINATED PORK SKEWERS

Ingredients (For 4 people)

600 g pork brisket
2 mangoes cut into large
cubes
For the marinade:
3 tbsp sweet-and-sour sauce
Lemon and lime zests
3 cm fresh grated ginger
3 tbsp soya sauce
1 tbsp sesame oil
3 tbsp fish sauce

Preparation:

Cube the pork and slip it onto skewers, alternating with the mango cubes.
Mix all the ingredients in a bowl and brush every side of the pork skewers with the mixture. Leave to chill for 1 hour in the refrigerator.
Sear the skewers on a griddle for 15 minutes, turning them over regularly.

