

Spanish
Pork

西班牙
猪肉



Spanish Pork, Born for the Wok

Premium Meat from Spain for Chinese Cuisine

 Interporc

Prologue

The Stories We Taste

Before there were measurements, before there were cookbooks, there were hands — hands seasoned with memory, calloused by labor, stirring pots and kneading dough by feel, not by formula. Recipes weren't written down. They were remembered. Passed from grandmother to mother, from neighbor to friend, from one generation's table to the next.

They weren't just instructions. They were stories. They were survival. They were love.

Spanish Pork, Born for the Wok

Chinese cuisine is an art of balance — heat and sweetness, softness and crunch, subtlety, and surprise. It is rooted in ancient rhythm: the clang of the wok, the whisper of steam rising from bamboo baskets, the quick sizzle of aromatics hitting hot oil. Every dish tells a story — of region, of family, of philosophy.

Spanish pork speaks a different but equally vivid language — bold, rich, unfiltered. *Jamón* that melts like memory. Chorizo spiced like a flamenco dancer's step. Cured meats aged in silence and sun.

So what happens when these worlds meet?

This publication is an answer — a gathering of recipes old and new, remembered, and reinvented. Each dish holds a *momento* — sometimes quiet, sometimes chaotic. The stew that drew a family back to the table. The bao bun that dared to carry jamón. The soy sauce that kissed smoked paprika.

Here, you'll find the meeting point: where umami-rich Shaoxing wine meets smoky Spanish pork; where classic Chinese techniques amplify bold Spanish flavors into something unexpected, yet deeply familiar.

This is more than food. This is memory, tradition, rebellion, comfort — all stirred into the same pot. These are not just fusion recipes. They are acts of curiosity.

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Bienvenidos • 欢迎 • Let's begin





Slow-Braised Spanish Pork Belly with Honey-Glazed California Green Apple

600g Spanish Pork Belly (skin-on) is highly prized for its unique qualities, especially in recipes where richness, tenderness, and flavor are key thus is particularly well-suited to classic Chinese dishes that emphasize the interplay of fat, sauce and long cooking times.

Ingredients

20g	Celery
20g	Holland Onion
2	Granny Smith Apples
45ml	Apple Jam
45ml	Light Soy Sauce
37.5g	Chinese Wine
22.5g	Rock Sugar
2g	Star Anise

Preparation

1. Place pork belly in boiling water for 5 minutes. Rinse under cold water, pat dry.
2. Heat a little oil, sauté celery and onion until fragrant (2–3 mins). Set aside.
3. Put pork belly in a deep pot, covered with light stock. Add celery, onion, and chunks from 1 apple.
4. Season with soy sauce, apple jam, Hua Tiao wine, rock sugar, and star anise. Bring to a boil, then simmer for 1.5 hrs until tender. Skim off foam or oil as needed.
5. Slice the second apple into wedges. Pan-fry with a little oil, add a spoon of apple jam, soy sauce, and water. Cook until slightly caramelized and soft. Set aside.
6. Adjust seasoning, reduce sauce slightly if desired.
7. Serve pork belly topped with caramelized apple wedges and braising sauce.



Serving Suggestion

Best enjoyed hot with steamed rice or buns. The apple's sweet-tart flavor balances the pork's richness.







蜜青苹果香炖西班牙五花肉

600克 西班牙五花肉（带皮）口感特别好，油香浓郁、肉质嫩滑，最适合中式料理。无论是炖、焖还是长时间慢煮，都能做出味道丰富的佳肴。

食材

20克 西芹
20克 荷兰洋葱
青苹果 2个
45毫升 苹果酱
45毫升 酱油
37.5克 绍酒
22.5克 冰糖
2克 八角

做法

1. 五花肉入沸水焯5分钟，捞出冲冷水，擦干备用。
2. 热锅少许油，炒西芹和洋葱2-3分钟至香，盛出。
3. 将五花肉放入深锅，加清汤没过，加入西芹、洋葱和一个切块的青苹果。
4. 加入生抽、苹果酱、花雕酒、冰糖和八角，大火煮开后转小火焖约1.5小时，至肉质软嫩。期间撇去浮沫和油脂。
5. 另一个青苹果切块，锅中少油煎炒，加入一勺苹果酱、生抽和少许水，炒至微焦香甜，盛出备用。
6. 肉熟后可按口味调味，如需更浓稠可开盖收汁。
7. 将五花肉装盘，淋上酱汁，摆上炒苹果块即可。



食用建议

热食最佳，可配米饭、馒头或作为宴客主菜。苹果的酸甜能很好地平衡五花肉的油润。







Crispy Spanish Pork Belly with Garlic and Spanish Spices

250g Spanish Pork Belly (skinless) is a premium cut that offers the perfect balance between rich marbling, tender meat, and culinary flexibility.

Ingredients

150g	Garlic Cloves
3g	Curry Leaf
3g	Chicken Stock Powder
1g	Black Pepper Powder
3g	Fine Salt
3g	Potato Starch

Preparation

1. Slice pork belly and place in a bowl. Add chicken stock powder, a little water, and potato starch. Mix well to coat. Marinate 10–15 mins.
2. Coat each slice evenly with wet-and-dry crispy batter. Rest briefly so the batter adheres.
3. Heat oil to about 170°C. Fry pork slices until lightly golden (70% cooked). Remove and drain.
4. Return pork to oil with whole garlic cloves. Fry 2 mins, then add curry leaves. Continue frying until pork is golden, garlic fragrant, and curry leaves crisp. Drain well.
5. Heat a clean pan with a little oil. Toss fried pork, garlic, and curry leaves with a pinch of garlic powder. Stir-fry 30–60 secs to coat evenly.



Serving Suggestion

Crispy outside, juicy inside — balanced with aromatic garlic and curry leaf. Perfect as a side, appetizer, or party dish.





蒜香脆皮西班牙花腩

250克 西班牙五花肉（去皮）是一种上等食材，油花分布均匀，肉质鲜嫩，烹调方式多样，能完美展现各种料理风味。

食材

150克 蒜瓣（带皮）
 3克 咖喱叶
 3克 鸡精粉
 1克 黑胡椒粉
 3克 细盐
 3克 木薯淀粉

做法

1. 五花肉切片放入碗中，加入鸡精粉、少许水和木薯淀粉，拌匀腌制10-15分钟。
2. 每片肉均匀裹上湿粉和干粉，静置片刻让粉衣附着。
3. 油锅加热至约170°C，将肉片下锅炸至约七成熟、微金黄，捞出沥油。
4. 再次下锅复炸，同时加入整颗蒜瓣，炸约2分钟后放入咖喱叶，一同炸至肉片金黄、蒜香四溢、咖喱叶酥脆，捞出控油。
5. 另起锅少许油，将炸好的肉片、蒜瓣和咖喱叶一起回锅，撒少许蒜粉，翻炒30-60秒，让味道更融合。



食用建议

外酥里嫩，蒜香浓郁，咖喱叶清香，是下饭小菜、佐酒开胃菜或聚会拼盘的亮点佳肴。







Sizzling Spanish Pork Belly in Szechuan Style

350g Spanish Pork Belly (skinless) becomes a blank canvas for deep flavor infusion, quick searing, or low-and-slow cooking methods.

Ingredients

50g	Leek
20g	Green Chilli
20g	Red Chilli
10g	Scallion
15g	Ginger (sliced)
30g	Oyster Sauce
10g	Light Soy Sauce
5g	Dark Soy Sauce
20g	Garlic Cloves



Preparation

1. Slice pork belly, marinate with a little chicken stock powder, water, and potato starch. Set aside.
2. Heat oil, fry pork slices until about 70% cooked. Remove and drain.
3. In the same wok, sauté garlic and ginger until fragrant.
4. Add leek, green and red chilli, and scallion. Stir-fry briefly.
5. Return pork, season with oyster sauce, light soy, and dark soy. Toss over high heat until pork is fully cooked and coated.



Serving Suggestion

Rich, savoury pork with a hint of spice and freshness from leek and chillies. Best enjoyed hot with steamed rice.







川香香辣爆炒回锅肉

350克 西班牙五花肉（去皮）能轻松吸收各种味道，不论快炒、煎香，还是慢火炖煮，都能呈现迷人风味。

食材

50克	大蒜
20克	青椒
20克	红椒
10克	葱白段
15克	姜片
30克	蚝油
10克	生抽
5克	老抽
20克	蒜瓣



做法

1. 五花肉切片，用少许鸡精粉、水和木薯淀粉拌匀，腌制片刻。
2. 热锅放油，将肉片炸至七成熟，捞出沥油。
3. 原锅下蒜瓣和姜片炒香。
4. 加入大葱、青椒、红椒、香葱，翻炒至微微软化。
5. 倒入肉片，加入蚝油、生抽、老抽，大火翻炒均匀。



食用建议

肉质鲜嫩，带有葱香与微辣，口感层次丰富。热食搭配米饭更佳。



From Cuts to Culinary Masterpieces







Black Truffle & Chickpea Ragout with Spanish Pork Chop

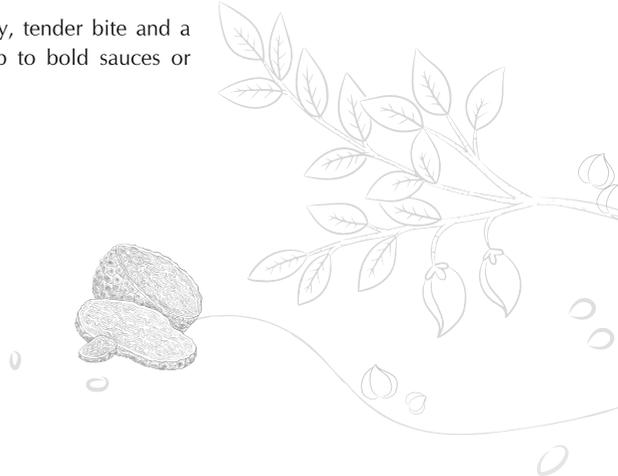
600g Spanish Pork Chop offer a juicy, tender bite and a naturally savory profile that holds up to bold sauces or stands alone with simple seasoning.

Ingredients

100g	Chickpeas
5g	Black Truffle Slice
10g	Black Truffle Paste
2g	Paprika Powder
15g	Chicken Stock Powder
10g	Sugar
30g	Tomato Ketchup

Garnish

20g	Pak Choy
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Preparation

1. Pat pork chops dry, season lightly with salt, and marinate for 10 minutes.
2. Heat oil in a pan, sear pork on both sides until golden. Remove and set aside.
3. In the same pan, stir tomato ketchup with paprika over low heat until fragrant.
4. Return pork to pan, add water until just covering ingredients (about 1cm above).
5. Season with chicken stock, and sugar. Simmer gently for ~40 minutes.
6. Turn off heat, stir in truffle paste, top with truffle slices, cover and rest for 2 minutes.



Serving Suggestion

Serve with mashed potatoes or polenta, plus a side of greens (asparagus, beans, or baby carrots). Drizzle extra truffle sauce and garnish with microgreens for a refined finish.





西班牙风味黑松露烩鹰嘴豆 西班牙猪排

600克 西班牙猪排（整块或大块切）肉质鲜嫩多汁，味道自然香浓。无论搭配重口味酱汁，还是只用简单调味，都一样好吃。

食材

- 100克 鹰嘴豆（提前浸泡一晚）
- 5克 黑松露片
- 10克 黑松露酱
- 2克 西班牙辣椒粉
- 15克 鸡精粉
- 10克 幼糖
- 30克 番茄酱

配菜

- 小白菜4棵（装饰）



做法

1. 猪扒洗净抹干，撒少许盐，腌约10分钟。
2. 热锅下油，两面煎至金黄微脆，盛起备用。
3. 同一锅下番茄酱和西班牙辣椒粉，小火炒香。
4. 加入猪扒，倒入适量清水（刚好盖过材料约1公分）。
5. 放入鸡精粉和白糖，小火焖煮约40分钟。
6. 熄火后拌入黑松露酱，最后放上黑松露片，盖锅焖2分钟即可。



食用建议

搭配土豆泥或粟米糊最能吸收松露番茄汁。旁边配上焯烫芦笋、四季豆或小胡萝卜更清爽。上桌前可加一点黑松露酱，再撒少许香草点缀，更显高级。







Roasted Pork Loin Ribs with Signature Blend Sauce

Whole Slack Spanish Pork Loin Ribs are a premium cut of pork known for their rich flavor, tenderness, and juiciness.

Ingredients

40g	Green Coral Lettuce	30g	Soda Powder	500g	Ketchup
40g	Lollo Rosso Lettuce	60g	Chicken Stock Powder	500g	Chili Sauce
		20g	Coarse Black Pepper	9 tbsps	Oyster Sauce
		2L	Water	9 tbsps	Light Soy Sauce

(A) Marination

240g	Potato Starch
100g	Dark Soy Sauce
30g	Red Onion
200g	Light Soy Sauce
150g	Maggi Seasoning
60g	HP Sauce
100g	Honey

(B) Signature Blend Sauce

150g	Fried Shallots
200g	Garlic Powder
900g	Water
300g	Sugar
100g	Plum Sauce



Preparation

1. Blend all marinade ingredients into a paste. Rub evenly on ribs, marinate at least 30 mins (or overnight for deeper flavour).
2. Heat oil in a pan, sear ribs on all sides until golden and aromatic.
3. Lower heat, cover, and cook gently until tender (15–25 mins), adding water/stock if needed. Rest ribs briefly.
4. In the same pan, melt butter, stir in Signature Sauce with a splash of water, simmer 3–5 mins until glossy.
5. Return ribs, toss until evenly coated and heated through.



Serving Suggestion

Serve ribs hot, glazed with glossy sauce, alongside fresh lettuce or steamed rice. The tender meat with caramelised crust makes a showstopping centrepiece for family dining or festive occasions.





特首酱煎西班牙猪子弹骨

一排西班牙猪里脊排是一种上等部位，肉质鲜嫩多汁，味道香浓。

食材	100克	蜂蜜	100克	酸梅酱	
40克	青珊瑚生菜	30克	苏打粉	500克	番茄酱
40克	红卷生菜	60克	鸡精粉	500克	辣椒酱
		20克	黑胡椒粒	9大匙	蚝油
(A) 腌料	2公升	清水	9大匙	生抽	
240克	木薯淀粉				
100克	老抽	(B) 招牌酱汁			
30克	红洋葱	150克	炸葱		
200克	生抽	200克	蒜米粉		
150克	美极鲜酱油	900克	清水		
60克	HP酱	300克	白糖		



做法

1. 把腌料打成酱，均匀抹在肋排上，腌至少30分钟（最好隔夜）。
2. 热锅下油，把肋排煎至四面金黄出香味。
3. 转小火，加盖慢煮15-25分钟至软嫩，中途可加少许清水或高汤防干。煮好后先静置片刻。
4. 同一锅加入牛油，小火炒香，再倒入招牌酱汁和少许水，慢火煮3-5分钟至浓稠亮泽。
5. 把肋排放回锅里翻炒，让酱汁均匀裹上即可。



食用建议

这道香煎肋排外焦里嫩，裹上浓稠秘制酱汁，香味扑鼻。可搭配新鲜生菜或白饭一起享用，不管是家常菜还是聚会宴客都非常适合。





Crispy Spanish Pork Slices with Honey Signature Sauce

250g Spanish Pork Belly (Skinless) are tender with balanced marbling, turning crisp on the outside and juicy inside when deep-fried.

Ingredients

5g White Sesame Seed
20g Shallots
10g Chicken Stock Powder
2g Baking Soda

Honey Signature Sauce

1 Liter Water
250g Light Soy Sauce
165g Maggi Seasoning
200ml Chinese Wine
100ml Chinese Vinegar
160g Plum Sauce
160g Chili Sauce
160g Tomato Ketchup
150g Honey



Preparation

1. Slice pork belly thinly. Marinate with chicken stock powder, baking soda, and a little water. Rest 10–15 mins.
2. Coat lightly with tempura/starch batter, then dust with flour or potato starch.
3. Deep-fry at 170–180°C until golden and crispy. Drain well.
4. In a wok, sauté sliced shallots in butter until fragrant. Add Honey Signature Sauce, simmer briefly until glossy.
5. Toss pork in sauce until coated but still crisp. Finish with white sesame seeds.



Serving Suggestion

Pair with pickled cucumber salad, Asian slaw, or stir-fried greens. Serve in lettuce cups for sharing. Drinks: jasmine tea, crisp white wine, or light lager.





峰皇酱香·脆香肉片

250克 西班牙五花肉（去皮）肉质嫩滑，油脂适中，炸后外酥里嫩，香味浓郁。

食材

5克 白芝麻
20克 红葱头
10克 鸡精粉
2克 苏打粉

蜜汁酱料

1公升 清水
250克 生抽
165克 美极鲜酱油
200毫升 绍酒
100毫升 浙醋
160克 酸梅酱
160克 辣椒酱
160克 番茄酱
150克 蜂蜜



做法

1. 五花肉切片，用鸡精粉、苏打粉和少许水拌匀，腌10-15分钟。
2. 肉片裹上轻薄浆糊（如天妇罗浆/淀粉浆），再撒一层面粉或薯粉。
3. 油锅加热至170-180°C，下肉片炸至金黄酥脆，捞起沥油。
4. 锅里放少许牛油，爆香红葱头，倒入蜜汁酱料，稍微收汁至浓亮。
5. 放回炸好的肉片，快速翻炒至酱汁均匀裹上。最后撒白芝麻即可。



食用建议

可配腌黄瓜沙拉、亚式凉拌菜，或清炒青菜。也可用生菜包着吃，适合聚会分享。饮品搭配：香片、白酒或清爽拉格啤酒。







Sautéed Spanish Pork Jowl with Duo Mushrooms and Salsa Sauce

200g Spanish Pork Jowl's high fat content makes it juicy and flavorful, perfect for frying crisp or braising.

Ingredients

80g	Shimeji Mushrooms
80g	Dried Shiitake Mushrooms
100g	Onion
50g	Red Chili
30g	Salsa Sauce
10g	Minced Garlic
3g	Fine Salt
5g	Coarse Black Pepper
50g	Fermented Bean Sauce



Preparation

1. Slice pork jowl, season lightly with salt and black pepper, and set aside. Clean shimeji and shiitake mushrooms. Cut onion and red chili into bite-sized pieces.
2. Heat the skillet with oil. Pan-sear pork slices until golden and 80% cooked. Remove and set aside.
3. In the same pan, sauté garlic until fragrant. Add onion and red chili, stir-fry until aromatic. Add mushrooms and cook for 2–3 minutes.
4. Return pork to the pan. Add salsa sauce and fermented bean sauce, tossing to coat evenly. Stir-fry until sauce reduces slightly. Adjust seasoning with salt if needed.
5. Plate and optionally spoon extra salsa on top for added colour and brightness.



Serving Suggestion

This lively stir-fry combines tender pork jowl, earthy mushrooms, and crisp vegetables with the tang of salsa and depth of bean sauce. A bold, colourful dish that balances richness with freshness, perfect for sharing at the table.





香煎西班牙猪颊肉炒双菇佐莎莎酱

200克 西班牙猪脸肉（切片）油脂丰富，口感多汁又香浓，不论是煎至酥脆还是慢火焖煮都很适合。

食材

80克	鲜松菇（去根洗净）
80克	鲜冬菇（去蒂切半）
100克	洋葱
50克	红辣椒
30克	莎莎酱
10克	蒜末
3克	细盐
5克	黑胡椒粒
50克	豆瓣酱

做法

1. 猪脸颊肉切片，撒少许盐和黑胡椒腌制片刻。白玉菇和香菇洗净沥干，洋葱和红辣椒切块备用。
2. 热锅下油，煎猪肉片至两面金黄、八成熟，盛起备用。
3. 同一锅中，下蒜末爆香，加入洋葱和红辣椒翻炒，再放白玉菇和香菇，炒约2-3分钟。
4. 倒回猪肉片，加入莎莎酱和豆酱快速翻炒，让食材均匀裹上酱汁。酱汁略收浓即可，味道不够可再加盐。
5. 装盘后可再加少许莎莎酱点缀，增加色彩与清爽感。



食用建议

这道炒菜结合了猪脸颊肉的鲜嫩、菇类的醇香、洋葱与辣椒的脆香，再加上莎莎酱的酸爽和豆酱的浓郁，层次分明又色彩丰富。是一道既家常又活力十足的分享菜。





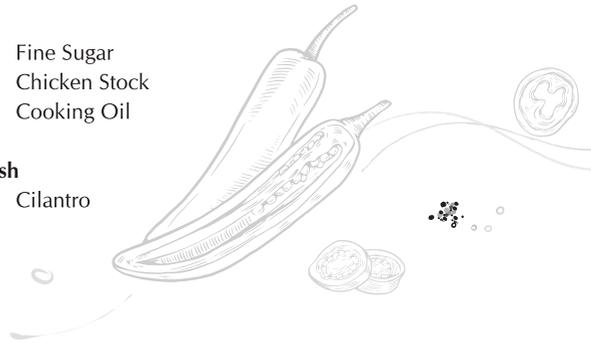


Claypot Braised Spanish Pork Jowl and Glass Noodle

200g Spanish Pork Jowl tends to be more tender and flavorful than standard pork jowl.

Ingredients

80g	Glass Noodles	5g	Fine Sugar
20g	Garlic (sliced)	300g	Chicken Stock
20g	Red Chili	15g	Cooking Oil
6g	Black Pepper Powder		
15g	Oyster Sauce	Garnish	
15g	Light Soy Sauce	20g	Cilantro
10g	Dark Soy Sauce		



Preparation

1. Heat oil in a claypot or heavy pot over medium heat. Sauté garlic until golden and fragrant.
2. Add red chili and stir briefly.
3. Add pork jowl slices, stir-fry until edges change color but still slightly pink inside.
4. Season with black pepper, oyster sauce, light soy sauce, dark soy sauce, and sugar. Mix well.
5. Pour in chicken stock, bring to a gentle boil.
6. Add soaked glass noodles, spread evenly to absorb broth.
7. Reduce to medium-low heat, simmer 2–3 minutes until noodles are tender and flavorful.
8. Stir in cilantro, then turn off heat immediately.
9. Serve hot, straight from the pot. Optional: garnish with extra chili slices or a squeeze of lime.



Serving Suggestion

Pair with pickled cucumber salad, Asian slaw, or stir-fried greens. Serve in lettuce cups for sharing. Drinks: jasmine tea, crisp white wine, or light lager.





西班牙猪颊肉冬粉砂煲

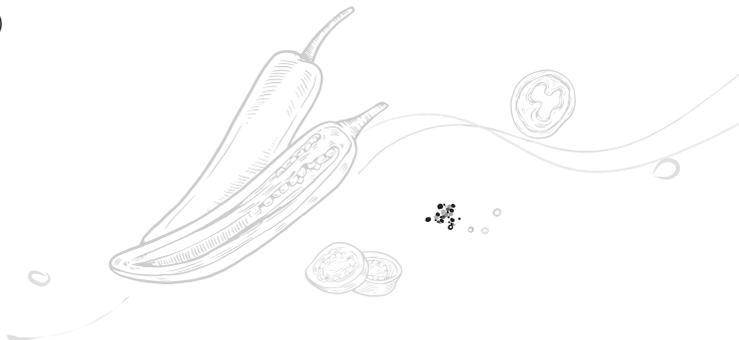
200克 西班牙猪面肉（切片）比一般猪脸颊肉更嫩更香。

食材

80克 冬粉（泡软备用）
20克 蒜（切片）
20克 红辣椒
6克 黑胡椒粉
15克 蚝油
15克 生抽
10克 老抽
5克 幼糖
300克 鸡高汤
15克 食用油

装饰

20克 芫茜（切段）



做法

1. 砂煲或厚底锅中火热油，下蒜片炒至金黄香。
2. 加入红辣椒炒香。
3. 下猪颈肉片，快炒至边缘变色，中心微粉红。
4. 加入黑胡椒粉、蚝油、生抽、老抽、糖，炒匀。
5. 倒入鸡高汤，煮至微滚。
6. 放入泡软的冬粉，均匀铺开，让其吸收汤汁。
7. 转中小火焖煮2-3分钟，至冬粉入味变软。
8. 加入芫荽拌匀，立即关火。
9. 热腾腾上桌即可。可额外加辣椒片或挤点青柠提味。



食用建议

砂煲上桌最够味！鲜嫩猪颈肉配上滑顺冬粉，吸满浓郁汤汁，暖胃又满足。







Traditional Style Caramelized Braised Spanish Pork Belly

700g Spanish Pork Belly (Skin On) is prized for its rich marbling, and perfect balance of fat and lean, delivering deep, authentic pork flavor.

Ingredients

100g	Dark Soy Sauce
20g	Light Soy Sauce
20g	Rock Sugar
20g	Chinese Vinegar
10g	Potato Starch
30g	Old Ginger (sliced)
5g	Star Anise
3g	Fine Salt
5g	Chicken Stock
200g	Water

Preparation

1. Cut pork belly into small squares. Rinse, then blanch in boiling water (just enough to cover the meat) to clean and improve flavor.
2. Add ginger, star anise, dark soy sauce, light soy sauce, chicken stock, salt, rock sugar, and water. Simmer gently for 45–60 minutes until tender.
3. Remove pork and strain broth. In a clean pot, add some reserved broth with a little fresh water. Bring to a boil, add sugar, and drizzle honey around the pot edge to lightly caramelize.
4. Reduce liquid by about 70%, then stir in potato starch slurry to thicken. Before serving, add a splash of Chinese vinegar to balance the richness.



Serving Suggestion

Serve with steamed mantou for a street-food-inspired touch, perfect for soaking up the rich caramelized sauce. Pair with Pu-erh or Oolong tea for balance, or enjoy with off-dry Riesling, light Pinot Noir, or plum wine.







古早味东坡肉

700克 有皮三层花肉（连皮）油花分布均匀，肉质鲜嫩多汁，肥而不腻，最能展现猪肉的香浓本味

食材

100克	老抽
20克	生抽
20克	冰糖
20克	浙醋
10克	木薯淀粉
30克	老姜片
5克	八角
3克	幼盐
5克	鸡精粉
200克	清水



做法

1. 五花肉切成小方块，洗净。放入沸水中氽烫，水刚好盖过肉即可，去除杂质提味。
2. 加入姜片、八角、老抽、生抽、鸡精粉、盐、冰糖和清水，小火焖煮45-60分钟，至肉质软嫩入味。
3. 取出肉块，把汤汁过滤。另起锅，加入少许原汤和清水，煮滚后加糖，并沿锅边淋一点蜂蜜，让汤汁微微焦糖化。
4. 汤汁收至约七成时，加入马铃薯粉水勾芡。起锅前加一点陈醋，提鲜解腻。



食用建议

可搭配蒸馒头，吸收浓郁酱汁，更有街头小吃风味。饮品可配普洱或乌龙茶解腻；若搭配酒类，适合半干型雷司令、轻盈黑皮诺，或梅酒，衬托酱汁的甜酸平衡。





“锅气” — the breath of the wok. Fire, smoke, and skill creating flavors that can't be forgotten.

Interporc

The Spanish Inter-professional Agri-Food Organization for White Pork (INTERPORC Spain) is the leading non-profit inter-professional organization representing Spain's white pork sector, encompassing the entire value chain from production and processing to marketing and export. As the largest and most influential body in Spain's meat industry — and a key player in the European agri-food sector — INTERPORC is dedicated to promoting the competitiveness, sustainability, and international reputation of Spanish pork. It brings together all stakeholders under a shared commitment to excellence, championing innovation, animal welfare, food safety, and environmental stewardship. Through strategic global outreach and strong sustainability credentials, INTERPORC positions Spain as a world benchmark in high-quality pork production and reinforces its leadership in global meat exports.





Economic and Commercial Office of the Embassy of Spain in Malaysia

The **Economic and Commercial Office** of the Spanish Embassy in Kuala Lumpur serves as the primary institution for fostering and enhancing economic, trade, and investment relations between Spain and Malaysia. Operating under the auspices of ICEX Spain Trade and Investment, this office plays a pivotal role in promoting Spanish business interests and facilitating bilateral economic cooperation.

Key Functions and Services

- **Trade Promotion:** The office actively supports Spanish companies seeking to enter or expand within the Malaysian market, offering insights into market dynamics, regulatory frameworks, and business opportunities.
- **Investment Facilitation:** It assists Malaysian enterprises interested in exploring investment prospects in Spain, providing information on sectors of interest, investment incentives, and regulatory requirements.
- **Market Intelligence:** The office conducts comprehensive economic analyses to inform strategic decision-making for businesses and policy makers, ensuring a deep understanding of market trends and economic indicators.
- **Networking and Events:** It organizes and participates in trade missions, business forums, and networking events, fostering direct interactions between Spanish and Malaysian business communities to explore collaborative ventures.
- **Talent Development Initiatives:** In collaboration with local entities, the office supports programs aimed at enhancing skills and competencies, contributing to the development of a robust workforce aligned with industry needs.

Strategic Importance

Situated in Kuala Lumpur, the Economic and Commercial Office is strategically positioned to leverage Malaysia's status as a gateway to the ASEAN region. The office's efforts are instrumental in strengthening the economic ties between Spain and Malaysia, facilitating mutual growth and collaboration across various sectors.

For more information or to engage with the office, please visit the official ICEX Spain Trade and Investment website:

<https://www.icex.es/es/quienes-somos/donde-estamos/red-exterior-de-comercio/my/contacto/nuestras-oficinas/kuala-lumpur.html>.



Eat Spain, Drink Spain

A Celebration of Spanish Flavour That Touches the Soul

Eat Spain, Drink Spain is an immersive culinary journey that brings the vibrant tastes and rich traditions of Spain to the heart of Malaysia. This initiative celebrates the very best of Spanish food and wine—showcasing the country’s world-renowned ingredients, regional cuisines, and award-winning wines in a lively and authentic setting.

From the bold spices of chorizo and the delicate texture of Iberico ham to the elegance of Albariño and the depth of Rioja, Eat Spain, Drink Spain invites food and wine lovers to indulge in the essence of Spanish gastronomy. Each event, tasting, or collaboration highlights the diversity of Spain’s culinary regions—from the coasts of Galicia to the vineyards of Castilla-La Mancha.

Whether you're a seasoned foodie or a curious newcomer, Eat Spain, Drink Spain offers a unique opportunity to explore Spanish culture through its most beloved exports: its food and drink. Through partnerships with restaurants, chefs, sommeliers, and retailers, this celebration encourages people to not only enjoy Spanish flavors but to understand the stories and craftsmanship behind them.

Eat well. Drink well. The Spanish way.



Oversea Restaurant

Authentic Cantonese Tradition Timeless and Legendary

Rooted in the heart of Kuala Lumpur since the 1970s, Oversea Restaurant is more than just a dining destination—it's a pillar of Cantonese culinary heritage. Here, we honor time-tested recipes and elevate them with refined elegance, crafting each dish.

At Oversea, every meal is a journey back to authentic tradition. Our passion is in preserving those unforgettable flavors that have defined generations, and in making every dining experience distinctly memorable.

Whether you're hosting a festive gathering, entertaining business guests, or simply indulging in Malaysia's most cherished Chinese classics, Oversea Restaurant invites you to savour tradition redefined and perfected.

Pork from Spain

Pork from Spain is renowned worldwide for its exceptional quality, safety, and adherence to the highest standards of animal welfare and environmental responsibility. As one of the largest producers and exporters of pork globally, Spain has developed a highly advanced and integrated pork industry that combines traditional expertise with cutting-edge technologies.

The sector operates under the strict regulatory framework of the European Union, ensuring full traceability from farm to fork, rigorous food safety controls, and environmentally sustainable practices. Spanish pork is produced using modern, efficient farming systems that prioritize animal health, nutrition, and welfare — resulting in a product that is not only safe and healthy but also aligned with evolving consumer expectations around ethical and sustainable food production.

With exports reaching over 130 countries, Spanish pork is a trusted and competitive product on the global market. Its reputation is built on consistent quality, strong industry coordination, and a commitment to innovation across the value chain. From fresh cuts to value-added products, Spanish pork continues to gain ground in international markets as a benchmark for excellence in the global meat sector.

Typical breeds used in the production of Spanish pigs

The breeds that are most frequently raised on intensive pig farms in Spain are shown below. Many of these farms specialise in maintaining pure breeds.

Large-White

This is one of the most numerous of all pig breeds, and is known for its precociality, hardiness and prolificacy. They are large, broad animals that are white in colour, with erect ears and a slightly dished face.



Landrace

A breed of Danish origin, characterised by its uniformity. The animals have long bodies with deep sides extending from the hindquarters to the head. The Landrace has a higher feed to gain ratio and a superior quality carcass compared to other breeds.



Duroc-Jersey

Reddish in colour, this American breed of hogs withstands high temperatures and harder conditions.



Overview of Pig Production in Spain



Spain is one of the world's leading pork producers and exporters, with a robust and highly efficient pig production sector that plays a crucial role in the country's agri-food industry. As the largest pork producer in the European Union, Spain produces over 30 million pigs annually, yielding almost 5 million tonnes of pork. Pork remains the most consumed meat in Spain and is deeply embedded in Spanish culinary traditions.



Most of Spain's pig production operates under intensive farming systems that leverage advanced housing, nutrition, and health management to ensure high productivity, animal welfare, and environmental control. While intensive systems dominate, semi-extensive and extensive production methods are also used, particularly for niche products like the renowned Iberian pork, which comes from black Iberian pigs reared in natural pasture environments.



Spain's pig industry is broadly divided into the Spanish pork sector and the Iberian pork sector. The Spanish pork sector, which includes breeds such as Large White, Landrace, Duroc-Jersey, and Pietrain, accounts for the bulk of production and exports, supplying fresh and processed pork products globally.



Breeding programs in Spain commonly employ a three-way crossbreeding system, combining Landrace and Large White sows with Duroc boars—often from the Duroc-Jersey line—to optimize reproductive performance, growth rates, and meat quality. Genetic selection also prioritizes traits related to feed efficiency, carcass composition, and animal welfare.



Spanish pig producers adhere strictly to European Union regulations on animal welfare and environmental sustainability. The sector continually adopts best practices to reduce its environmental footprint, including improved manure management, energy-efficient facilities, and sustainable feed sourcing. Various certification schemes ensure full traceability, food safety, and compliance with sustainability goals.

Economically, pig production is a significant contributor to Spain's rural economies, supporting thousands of farms, processing plants, and exporters. Spanish pork products reach over 130 countries worldwide, with key export markets including the European Union, China, Japan, South Korea, Mexico, Philippines and Malaysia. The international reputation of Spanish pork is built on its consistent quality, safety, and commitment to sustainability.

Despite its success, the industry faces challenges such as stringent environmental regulations, market fluctuations, disease risks like African Swine Fever, and changing consumer preferences. Looking ahead, this sector is focusing on enhancing sustainability, improving animal welfare, leveraging digital technologies, and expanding its portfolio of value-added pork products to meet evolving global demands.

From farm to market: The path of Spanish pork

This section describes the typical meat production process in Spain, as well as the process of exporting Spanish pork. Modern technology in the meat industry and improved transportation make it possible for products to reach the market in a few days or weeks.



Animals are transported from farm to abattoir, where they are kept a short time in holding. Animal welfare standards are ensured throughout this process in compliance with EU requirements, one of the strictest standards in the world.



Animals are stunned prior to slaughter. After culling, the carcass is scalded, scraped, singed, and eviscerated. Following this process, the quality of the carcass is verified by official veterinary inspectors.



Carcasses are hung in chilled coolers that are maintained between 1 and 4 °C to avoid the onset of micro-organisms and to keep the meat fresh.



Cutting is done in chilled facilities, and in Spain this process is highly specialised and automated, depending on the type of cut and the destination of the product.



Packaging and preparation for shipment: once the meat has been cut, it is packaged or sliced, as per customer requirements. It is then chilled or frozen until ready for shipment.



The meat is transported under controlled temperatures, and can be shipped by lorry, train, plane or ship. Upon reaching its final destination, the product undergoes a health inspection, performed by the customs authorities of the country of destination.

Commitment to Sustainability and Traceability

Throughout this path, transparency and sustainability are key. Every step is traceable, allowing consumers and regulators to verify origin, production methods, and quality. The sector's commitment to environmental responsibility, animal welfare, and food safety helps maintain Spain's reputation as a global leader in pork production.

From the carefully managed farms to your plate, Spanish pork exemplifies a seamless, responsible, and high-quality food supply chain—delivering excellence at every step.

Retail cuts of pork

1 Pork leg/ham

- Topside/Silverside/
Knuckle/Chump
- Hind Hock
- Trotters / Hind Feet
- Tail

2 Tenderloin

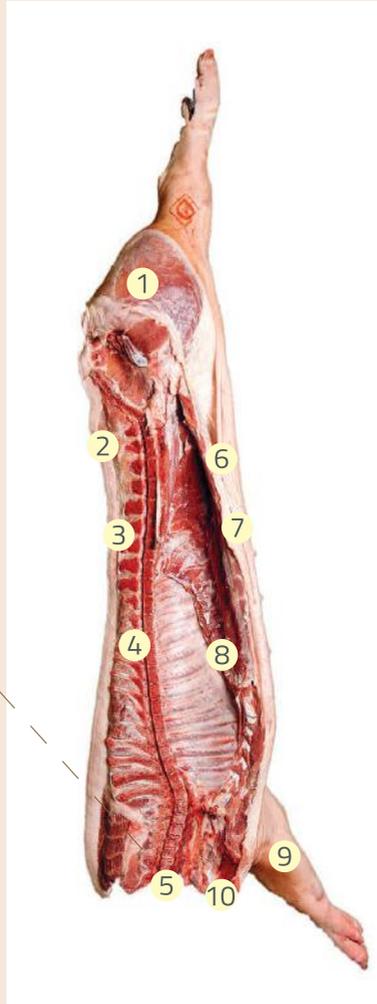
3 Loin

4 Rack

Bone In Loin

- Chops
- Backbone
- Collar
- Collar Chops

5 Jowl



6 Bacon/Lard

7 Belly

8 Ribs

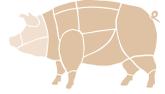
9 Pork fore-end /Shoulder

- Shoulder
- Hock / Shank
- Front feet

10 Head

- Mask
- Snout
- Ear
- Cheek

Carcass / half carcass



Pig carcasses are obtained after slaughter, once the animal has been flayed, bled and eviscerated. Parts such as the tongue, hooves, genito-urinary organs, flare fat, kidneys and diaphragm are removed, and the animal is then presented whole, with the skin, head and legs intact. The trotters are generally removed at the carpo-metacarpal joint.

In Spain it is compulsory for carcasses to be graded. This is done by estimating lean meat content expressed as a percentage of carcass weight, under the letters SEUROP. Grading ranges from 60%, expressed by the letter S, to <40% for the letter P. The letter stamped on the carcass must measure at least 20 mm.

High volume abattoirs use automatic carcass grading systems and keep a daily log which records the identification of each individual carcass, the corresponding hot carcass weight and the estimated lean meat content or carcass grade, guaranteeing full traceability.

Half carcasses are obtained by splitting the carcass lengthwise using a saw. The head is left intact, attached to one of the two halves, and the slap mark is located on the skin of the hind knuckle or the leg.

Product description

Traditionally, butchers bought carcasses and half carcasses directly from the abattoir, cutting the carcass in the butcher shop to obtain the different formats and presentations. Today, many abattoirs have their own cutting plants, where they butcher the carcass to order for butcher shops and meat processing industries.



Collar bone in

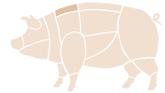


This cut is located at the fore-end of the animal, just above the shoulder. The meat comes from the shoulder blade of the animal. Bone-in shoulder steaks are not particularly attractive, but the meat is leaner and more fibrous, as it comes from highly developed muscles.

It is trimmed leaving a fine layer of fat, but contains very little gristle, and is ideal for grilling. It requires only a short cooking time, and the entire joint is often roasted.



Collar boneless

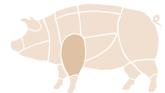


The cut is obtained from the same part of the animal as the previous cut, but the bone is removed. The meat is fattier than other parts of the animal, with a high percentage of collagen and connective tissue.

This makes it ideal for slow cooking or roasting, or for preparing dishes similar to pork cheeks. It can also be sliced and breaded, batter-fried, pan-seared, etc.



Fore-End, without jowl / Cut shoulder

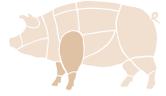


This cut comes from the fore-end of the animal. The shoulder and dewlap are removed for other uses, such as sausages, or to be sold fresh.

Once the joint has been deboned, it is used for stews and hotpots.



Shoulder "V" cut with front feet



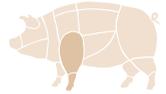
This is the foreleg of the animal, known as the shoulder. The meat is marbled and contains connective tissue, making it ideal for stewing or braising, or for roasting on the barbecue.

This cut is obtained by making a V-shaped cut using a meat skinner, and maintaining the heel.

It is one of the most common cuts of pork shoulder, and is used in particular by the ham industry for salting and curing.



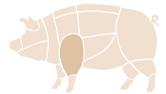
Shoulder round cut



For this cut, the skin and fat of the fresh pork shoulder is trimmed more completely, leaving a higher percentage of lean meat.



Shoulder boneless rindless

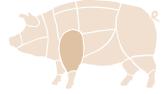


Most of the skin and fat is trimmed from the shoulder in a round cut. The joint is boned for easier access to the meat, and for easier cutting and slicing.

The meat is often sold for stewing, as well as for steaks for grilling or for use in sausages.



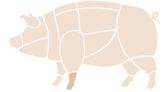
Shoulder bone in, rindless



Similar to the previous cut. For this cut, all skin and surface fat is trimmed from the shoulder, leaving the bone intact.



Front hock



The front hock comes from the part of the shoulder that extends from the kneecap (patella) almost to the hoof. The weight of the cut may vary, depending on the size, and on whether or not it is sold skinless or with the skin on.

It has a strong flavour and aroma and a low fat content, so it is typically prepared roasted, or boiled with cabbage, German style. In countries like China, it is slow-cooked and served in dishes accompanied by different sauces.



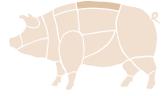
Loin bone in



The pork loin is separated from the leg and the shoulder near the tenderloin muscles by a perpendicular cut just below the thoracic vertebrae, and from the belly by a straight cut that extends to the end of the chine.



Loin rind on

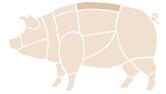


The loin is one of the most noble and leanest cuts of pork, and is obtained by excluding the bones from the rack and preserving the outer layer of skin and subcutaneous fat, also known as the rind.

This allows for a much juicier meat when roasting, for example.



Loin boneless chain on



The loin can also be sold with the bone, subcutaneous fat and rind removed, while preserving the chain meat. This cut has a slight separation and is covered by a sheet of pearly white fibrous tissue called the aponeurosis. The meat is marbled, for a juicy texture, making it perfect for sale separately for pan-searing or grilling. It is also used in the preparation of broths for sauces, as a filling in pies and pasties, and for making sausages.



Loin boneless chain off

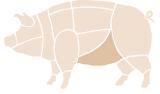


This is one of the cuts that is obtained from deboning the cutlets; the other is the tenderloin. The rack, subcutaneous fat, rind and chain meat are removed from the loin of the animal. The backbone is excluded, making a cut at the sixth vertebra. The blade end is more tender and juicier than the sirloin end.

This is a very lean cut of meat that is often sold as cutlets, but can also be roasted whole, or by halves.



Belly sheet ribbed rindless



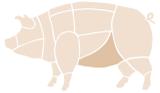
This is the outer side of the belly, and includes the thoracic and abdominal muscles. It is one of the most flavourful cuts of pork, offering a juicy meat and pleasant texture for the palate.

This fatty belly meat is generally sold as a square or rectangular slab.

It is highly versatile, and can be marinated, salted, smoked, fried, pan-seared, grilled, or chargrilled. It is also used as an ingredient in other meat products.



Belly sheet ribbed rind on



This is a square or rectangular slab of pork belly with the skin or rind on. It is often fried and used for making *torreznos* or *chicharrones* (fried pork rind, crackling, or scratchings).



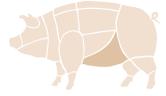
Belly bone in rind on



The bones near the ribs are left in, and the cut is sold with the skin or rind on, allowing for multiple uses.



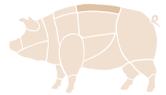
Belly boneless



This cut is prepared for making bacon, one of the most well-known and popular meat products worldwide. The bones are excluded and the meat is then smoked, resulting in a product with a more intense flavour.



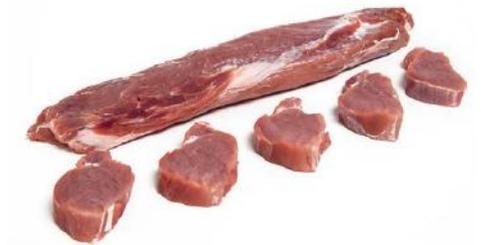
Tenderloin head on, chain on



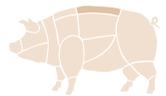
The tenderloin is a dense, cylindrical-shaped cut of meat that comes from the lumbar area, between the rib bones and the backbone, above the kidneys and below the loin. Each animal yields two tenderloins of approximately 300 gr each.

Once removed, the tenderloin is composed of various parts which include the head (or tender tips), the metro, the centre cut and the tender tail.

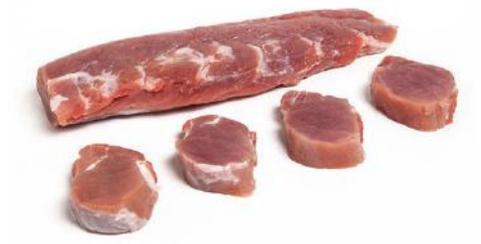
This is one of the choicest cuts of pork, and can be prepared in a variety of ways, including medallions, pan-seared, or in stews.



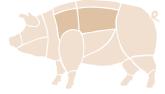
Tenderloin head off, chain on



The head is excluded from this cut, which is obtained from the lumbar area of the animal. Head of tenderloin is sometimes sold separately, as it is a leaner meat that is ideal for braising or stewing.

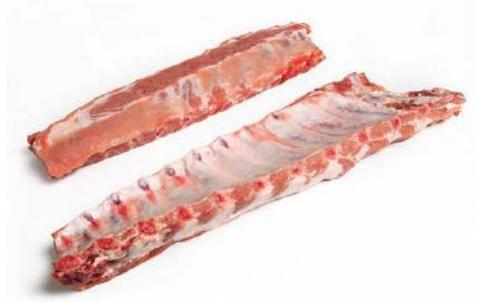


Loin ribs

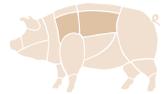


Also called “baby back ribs”, this cut is obtained from the upper portion of the back between the backbone and the ribs, and below the loin.

It is a meaty cut with extensive marbling and not much bone. It is used primarily in stews, and to add flavour to rice dishes.



Spare ribs



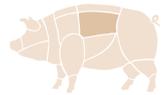
Spare ribs come from the bony part of the breast, and are sometimes attached by the pleura and costal cartilage. Depending on how they are to be prepared, the ribs are often cut into two or three sections.

The meat is lean and gelatinous, for a juicy cut.

Spareribs can be baked, pan-seared, fried, or barbecued if tender. They are also used to add flavour to pasta, stews, soups and rice dishes, and can also be salted or marinated.



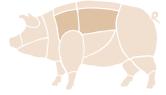
Riblet



Riblets are short, meaty sections of rib located at the end of the loin, with dense costal cartilage, rather than bone.



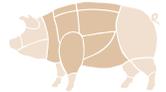
Flat bones



This is a thin, flat cut with round bones that is obtained from the sides of the backbone, behind the posterior ribs. The "buttons" are small bulges that are attached to the vertebral column.



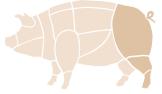
Pork middles without head and tenderloin



This is the body of the animal, including the ribs, belly, loin, etc., and excluding the tenderloin and head of tenderloin.



Round cut leg

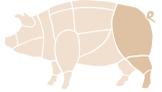


The hind leg of the animal. This is a prized cut of pork, and like pork shoulder and loin, it is used for preparation as cured ham. It can also be used for cooked meat products or as an ingredient in other products.

Popular retail cuts from the fresh ham include rump, thick flank, topside, silverside, eye round and knuckle.



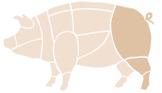
Round cut leg without foot



The hoof is excluded from the fresh hind leg, and may be sold separately. This format is used by the Spanish ham industry, and is also exported for retail cuts.



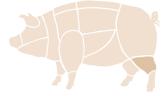
Rindless boneless leg



The ham is skinned and deboned and the fat is trimmed, leaving a whole piece of meat that can be filleted, diced or used in sausages.



Bone in rind on hind hock



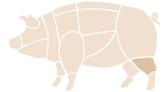
This cut is obtained from the hindquarter (fresh ham), and extends from the rear hoof to the thigh.

It is generally sold with the rind on for roasting or charrilling.

This cut has begun to be used in recent years in a range of ready-to-roast prepared dishes, increasing demand.



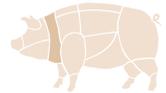
Boneless rind on hind hock



Boneless rind on hock is generally used for stew meat.



Collar trimming/piece



The collar trimming/piece is found on the bottom side of the pig's neck. It is primarily marbled fat with some lean meat.

It is often used as a fatty ingredient in sausages and pâtés. In some regions, it is salted or marinated for use in soups and stews.



A broad range of products made from Spanish Pork

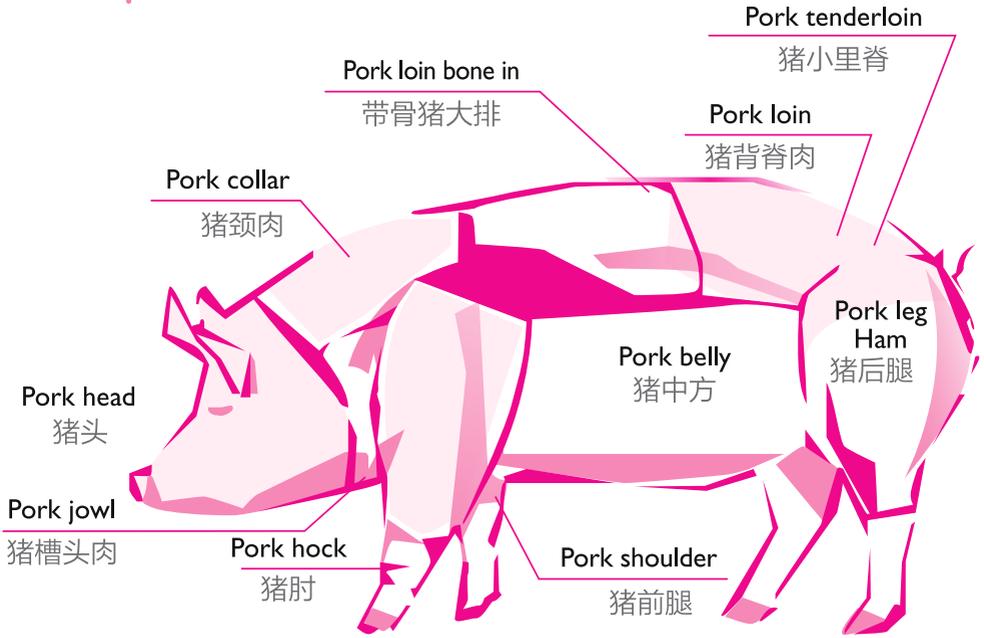
Spain has a centuries-old tradition of meat processing, especially with Spanish pork, rooted in culture, necessity, religion, and rural economy. This tradition is not just culinary—it reflects Spain's regional identities, rural ingenuity, and social customs.

A sampler of classic Spanish pork products—ranging from sliced Serrano ham (Jamón Serrano), Spanish sausage (chorizo), thin, dry-cured sausage (fuet), Cured Pork shoulder (Iacón), Cured Pork Loin (lomo embuchado), Cured sausage (salchichón), White Bacon (torrezno), spreadable raw cured sausage (sobrassada) and Loin in White Lard (zurrapa de lomo)—offered for your culinary inspiration.





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Offal and Bones • 内脏和骨头

Pork femur bone
猪后筒骨



Pork humerus bone
猪前筒骨



Pork tail bone
猪尾骨



Pork knee bone
猪脚圈



Pork whole head
猪整头



Pork head halves with ears and cheek meat
猪半头带耳，带脸颊肉



Pork diaphragm without membrane
去膜猪横膈膜肌



Pork diaphragm with membrane
带膜猪横膈膜肌



Pork liver
猪肝



Pork tongue
猪口条



Pork trachea
猪气管



Pork penis
猪鞭



Pork testicles
猪宝



Pork rosary bone
猪平骨



Pork sternum bone
猪胸骨



Pork heart
猪心



Pork kidney
猪腰



Pork stomach
猪肚



Pork snouts
猪鼻



Pork ears
猪耳



Pork mask
猪面具



Pork front feet
猪手



Pork hind feet
猪脚



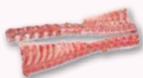
Pork belly softbone
猪软骨



Pork neck bone
猪颈骨



Pork back bone
猪背骨



Pork moon bone
猪月亮骨





西班牙猪肉

Butifarra

西班牙白肠



Cabeza de jabalí

西班牙野猪肠



Chorizo

西班牙红椒味香肠



Fuet

西班牙干肠



Jamón cocido

烹制火腿



Lacón

西班牙手蹄



Lomo

西班牙腌里脊



Morcilla

西班牙血肠



Salchichón

西班牙萨拉米



Chopped

西班牙火腿肠



Jamón Serrano

西班牙塞拉诺火腿



Longaniza

西班牙长香肠



Mortadela

西班牙摩塔德拉火腿



Salchicha de cerdo

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含有高技术传统加工产品



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生产的领先地位



西班牙经济的重要战略组成部分

占工业GDP的14%。
全球第三大出口国
2018年出口额达到50亿欧元。

土地的构建和就业的动力

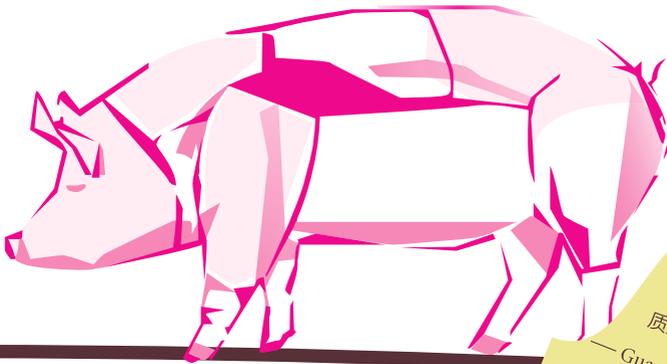




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