**Hoisin Pork with Rice Noodles**  
  
1.5kg pork neck (Scotch fillet)  
150g dried, glass noodles  
150g Asian greens  
  
**Marinade**125ml hoisin sauce  
3 cloves garlic  
2 tablespoons ginger  
2 tablespoons kaffir lime soy (alternatively, a squeeze of lie and kecap manis)  
4 star anise, crushed, in mortar and pestle

1. Place the pork in the combined marinade ingredients. Refrigerate for 1 hour.
2. Position the grease filter in rear of Stesam Combination oven. Place pork on baking paper lined stainless steel baking tray.
3. Place in Steam Combination Oven on shelf position 4. Insert roast probe into center of meat.
4. Select Combination Roast:  
     
   Stage 1: Select 210°C + 30% moisture for 20 minutes  
     
   Stage 2 Select 100°C + 30% moisture. Select core temperature 71°C
5. Remove pork. Cover and rest.
6. Place glass noodles into solid stainless steel tray and cover with cold water. Place tray on shelf position 1. Steam at 100°C for 2 minutes.
7. Place Asian greens in perforated tray. Place tray on shelf position 3. Steam greens at 100°C with the rice noodles for further 2 minutes
8. Drain noodles and place on a warmed platter, topped with sliced pork and steamed greens.

Serves 4-6