



This renowned traditional home-style dish is made with streaky pork with skin, mung bean flour, lotus leaf, "Guilin Fermented Tofu", and all sorts of spices. The pork is stewed with soy sauce, fried with oil, and then coated with the mung bean flour. After this, it is wrapped up in the lotus leaf and put on a plate, which is steamed in a bamboo steamer over a hot fire. The end result is soft, tasty, and yellow and green in color, with the alluring scent of the lotus leaf. Fatty but not greasy, this dish is capable of clearing away heat and toxic matter and lowering cholesterol.