

## Beef Rolls Recipe

### Ingredients:

**A** 1 cup all-purpose flour

1/4 cup boiling water

1/4 cup cold water

1/2 teaspoon salt

**B** 1 small piece stewed beef shank

2 white part scallions

### Seasonings:

2 tablespoons sweet bean paste

1/2 tablespoon sugar

1 tablespoon water

### Method:

Mix ingredient **A** into flour dough and cover with a damp cloth, then let sit for 20 minutes until done. Divide the dough into three equal portions, roll each portion into a thin round crepe, then fry with a little oil in frying pan until done and remove. Cut stewed beef shank into thin slices.

Rinse the white part of scallions and cut into two sections. Heat 2 tablespoons cooking oil to stir-fry sweet bean paste for a minute, add sugar and water, stir until evenly done, and remove.

Spread each crepe with a layer of cooked seasonings, then line stewed beef shank and scallion sections in center. Roll up into cylinders and cut diagonally into two sections if desired. Serve.

Note: Fried crepes can be substituted with scallion cake, or prepared in large amounts with any excess stored in the freezer. Remove when needed. Readymade crepes are also available. Slice stewed beef just before using as it dries out easily.

[asian\_free\_recipes\_download]/[asian\_free\_recipes\_download]