

Claypot Beef Recipe

Ingredients: Serves 4

300g fillet of beef, cut into slices
2 plants scallions, cut into finger lengths
10 sections garlic, deep-fried
10 shallots, deep-fried
3 tablespoons vegetable oil

Marinade:

1 tablespoon oyster sauce
1 teaspoon Chinese yellow wine or hua teow jiu
½ teaspoon salt
2 teaspoons corn flour
½ teaspoon sesame oil

Sauce:

1 teaspoon light soy sauce
a pinch of salt
½ teaspoon sugar
2 to 4 tablespoons water

Method:

Mix all marinade ingredients except sesame oil. Mix sauce ingredients well and set aside. Just before cooking, coat beef with marinade and then add sesame oil. (Sesame oil is always added last to allow the other flavoring ingredients to permeate the beef first). Heat the claypot. Add oil and when hot, add beef. Stir-fry with a pair of wooden chopsticks until meat changes color. Add sauce ingredients, deep-fried garlic and deep-fried shallots. Stir well until sauce thickens. Add scallions, stir well and cover the claypot. Turn off heat and serve at once. The advantage of Chinese claypots is that they can be put directly on heat. To season, soak the claypot overnight in water to allow the pores to fill with water and prevent cracking. It is ready to be used after the soak. If the claypot is left too long between cooking sessions, soak again in water for 1 day before using.