

Crispy Beef Noodle Recipe

Ingredients:

2 slices tender beef
1 portion La noodles
Chopped scallions as needed

Seasonings:

- A** 1 tablespoon cooking wine
1 teaspoon soy sauce
1 teaspoon sugar
1 teaspoon minced garlic
- B** 4 tablespoons plain (all-purpose) flour
1 egg
1/2 cup bread crumbs
- C** 1/2 cup beef bone broth
1/2 teaspoon salt

Method:

Tenderize the beef with the flat of the knife, then marinate in seasoning **A** for 10 minutes. Place seasoning **B** into 3 separate plates. Break the egg and coat the beef first with a layer of flour, next a layer of egg and last a layer of breadcrumbs. Breadcrumbs fall easily, so press lightly after coating to prevent this. Deep-fry in smoking oil (but not too high a temperature, or it will burn easily) until the surface is crispy, remove and cut diagonally into large pieces. Bring a pot of water to a boil. Cook the noodles, remove to a bowl and mix well seasoning **C**. Spread the crispy beef on top and sprinkle with chopped scallions. Serve immediately.