

Curry Beef Noodle Soup Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

600g beef brisket

½ onion

1 portion La noodles

Minced cilantro as needed

Seasonings:

4 tablespoons curry powder

1 teaspoon salt

½ teaspoon sugar

10 cups water

Method:

Blanch the whole brisket in boiling water, rinse out the foam and remove from water. Bring 10 cups of water to a boil, then return beef brisket and drizzle with wine, cook over low heat for 1½ hours. Remove brisket and cut into pieces. Dice onion and stir-fry with 2 tablespoons cooking oil until fragrant. Add curry powder as well as beef brisket and other remaining seasonings. Heat until boiling, then reduce heat to low and cook until soft thoroughly. Bring a pot of water to a boil to cook the noodles. Remove to a soup bowl, then drizzle with curry beef and soup, sprinkle with rinsed and minced cilantro. Serve. Do not stir-fry curry powder over high heat or it will burn and become bitter, and the color will be less appealing. Beef shank can be used instead of beef brisket in this recipe.

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