

Rare Beef Daikon Rolls Recipe

Ingredients:

2 tablespoons soy sauce
2 teaspoons sesame oil
1 garlic clove, crushed
Pinch of castor sugar
1 small daikon* (400g), peeled
3 scallions
12 thin slices rare roast beef
1 teaspoon sesame seeds
Shichimi togarashi pepper*, to sprinkle

Method:

For the dipping sauce, mix soy sauce, oil, garlic and sugar in a bowl, then set aside. Finely grate the daikon and squeeze out excess moisture with your hands. Finely chop with white part of scallions (reserve green tops) and combine with daikon, then season with salt and pepper. Lay out beef slices, top each with a line of daikon mixture and roll up. Place on a serving platter. Thinly slice reserved green scallions, then sprinkle over rolls with sesame seeds and shichimi togarashi pepper. Serve with the dipping sauce.

*daikon - a large, long, white radish with a mild horseradish flavor.

shichimi togarashi pepper - a popular 'sprinkle' made with a mix of
dried chili, sansho pepper, sesame seeds
and seaweed.

(Above ingredients can be obtained from Asian and health food shops, selected supermarkets and greengrocers).

[asian_free_recipes_download][asian_free_recipes_download]