

Sizzling Beef Recipe

Ingredients:

400 g top-quality beef fillet, cut into 1.5 cm thick slices
2 tablespoons shao hsing Chinese cooking wine
2 tablespoons Chinese BBQ sauce - ideally Leung Cheung Woo brand
1 tablespoon peanut oil
1 teaspoon white sugar
1 tablespoon mushroom soy sauce
¼ teaspoon sesame oil
2 small white onions, peeled
2 tablespoons peanut oil, extra
6 cm knob ginger, very finely sliced
4 garlic cloves, crushed
1 tablespoon shao hsing Chinese cooking wine, extra
1 teaspoon kecap manis
1½ tablespoons mushroom soy sauce, extra
¼ teaspoon sesame oil, extra
pinch Sichuan pepper and salt
¼ cup lemon juice

Method:

Place wine, BBQ sauce, peanut oil, sugar and half the soy sauce and sesame oil in a large bowl. Add beef and, using your hands, mix thoroughly. Cover and refrigerate for 2 hours. Cut onions in half, then place cut-side down on a chopping board and cut into 2 cm wedges. Pull the wedges apart to separate the layers. Heat extra peanut oil in a hot wok until the surface seems to shimmer slightly. Add onion, ginger and garlic and stir-fry for 1 minute. Add beef to wok, along with its marinade, and sear on one side for about 1 minute, or until lightly browned; do not stir-fry. Turn beef over and sear the other side for a further minute. Add extra wine, kecap manis, 1 tablespoon of soy sauce and extra sesame oil and stir-fry for 1 minute, or until the beef is just tender and the flavors are balanced. Arrange beef on a platter, sprinkle with remaining soy sauce and Sichuan pepper and salt to taste. Serve immediately with a small bowl of lemon juice on the side.