

Shaking beef

1 h 30 min · 2 servings

Includes 1 hour marinating.



INGREDIENTS

2 beef fillet steaks
1 splash light soy sauce
1 splash rice vinegar
1 splash oyster sauce
1 onion
1 garlic clove
160 g rice
1 tomato
4 cucumbers slices
2 lemons slices
1 handful spring onion
2 eggs
Salt and pepper
1 tsp sugar
1 tbsp cornflour
1 tbsp tomato purée
1 knob butter for the rice
2 drizzles oil for cooking

LET'S GET COOKING

1. Cut the beef into pieces and put in a bowl with the soy sauce, rice vinegar and oyster sauce.
2. Add the finely chopped onion and garlic.
3. Season with salt, pepper and a little sugar to balance the vinegar.
4. Mix well and marinate in the fridge for 1 hour.
5. Meanwhile, cook the rice in boiling salted water. Stir in a knob of butter and set aside.
6. Slice the tomato, cucumber, lemon and spring onion for serving.
7. Heat oil in a frying pan and sear the marinated beef over a high heat. Add the cornflour to thicken the sauce.
8. In another oiled pan, stir the tomato purée into the rice, season and fry for 5 minutes.
9. Fry the eggs, keeping the yolks runny.
10. Spoon the rice onto plates, add the beef and fresh vegetables, then finish with lemon and a fried egg.