



Mmmmh!

Sautéed beef with Thai basil

Ingredients

1 kg rump steak or equivalent
10 tbsp oyster sauce
3 tsp ki mao chilli paste (garlic, shallot, chilli)
3 tbsp clear soy sauce
2 bunches of Thai basil
4 tbsp palm sugar
2 onions
8 tbsp vegetable oil
400 g Thai rice

Persons: 10

Cooking time: 20

Preparation time: 20

Instructions

Cook the Thai rice in a rice cooker.

Slice the beef into long, fine strips. Peel and slice the onion into half-moons.

If necessary, prepare the ki mao paste by placing one chopped shallot, 1 large, chopped red chilli and 1 clove of garlic without the germ in a mortar. Use the pestle to obtain a dense paste.

Heat the peanut oil in a wok. When the oil is smoking, add the onions and stir briefly. Then add the ki mao paste and the beef. Sear the beef well.

Then drizzle over the oyster sauce and add some soy sauce. Add the palm sugar, and finally sprinkle over some large Thai basil leaves to obtain the unrivalled flavour of this spicy albeit very refined dish. The sauce must be brownish and it must smell of liquorice.

Serve with Thai rice.

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