

Mastering Wok Cooking

PREP TIME 15 MIN | COOK TIME 15 MIN | SERVES 10

BEEF IN XO SAUCE

Method

1. Combine XO sauce, sesame oil, honey, soy sauce and Shaoxing wine in a bowl. Whisk well, add beef and stir to coat.
2. Heat half the oil in a wok over high heat, add beef in batches, remove and set aside.
3. Decrease heat to medium, add remaining oil, garlic, ginger and XO mixture. Add choy sum stems and zucchini. Stir fry for 2-3 minutes or until tender.
4. Add beef, stir-fry for a further 3-5 minutes or until sauce coats beef. Add choy sum leaves, stir fry for 1-2 minutes.
5. Garnish with green onions and coriander. Serve with cooked rice and stir fried pumpkin.

INGREDIENT LIST

Beef

- 1.3kg beef rump, thinly sliced across the grain (Cantonese cut)

Other ingredients

- 160g XO sauce
- 30ml sesame oil
- 40g honey
- 125mls soy sauce
- 60mls Shaoxing wine
- 40mls vegetable oil
- 25g garlic, crushed
- 30g ginger, peeled, finely sliced
- 500g choy sum, trimmed, stems and leaves chopped
- 400g zucchini, halved lengthways, sliced on the diagonal
- 75g green onions, finely sliced on the diagonal
- 50g coriander, leaves picked

Serving Suggestions

- Steamed rice
- Stir fried pumpkin

