
CUMIN AND CHILLI BEEF

INGREDIENTS

- 1 tbsp rice wine
- 1 tbsp soy sauce
- 1 tsp sesame oil
- 1 tbsp cornflour
- 475 gm beef, e.g. rump steak, trimmed and thinly sliced
- 2 tsp rapeseed oil
- 4 cm piece of ginger, cut into matchsticks
- 2 cloves of garlic, finely sliced
- 1 red chilli, finely sliced
- 2 tsp cumin seeds
- 1 tsp chilli flakes
- Jasmin rice to serve, or noodles
- Shredded spring onions and coriander to serve

METHOD

1. In a large bowl whisk the rice wine, soy sauce, sesame oil and cornflour.
2. Add the beef and toss until evenly coated. Cover and chill for at least 1 hour, or overnight.
3. Heat the oil in a wok over a high heat. Add the ginger, garlic, chilli, cumin and chilli flakes, and stir fry for 30-60 seconds.
4. Add the beef and marinade and stir fry for 2-3 minutes; add a splash of water if it sticks.
5. Serve with Jasmine rice or noodles, and garnish with the shredded spring onions and coriander.