



Basil Beef

Cooking Time: 5 minutes

Ingredients :

- 60ml Olive Oil
- 300g Finely Sliced Beef Sirloin
- 30ml Fish Sauce
- 5ml Brown Sugar
- 5ml Steak Spices
- 2 Fresh Sliced Red Pimentos
- 3 Chopped Garlic Cloves
- 1 Fresh Chopped Ginger Nut
- 2 Finely Chopped Green Onions
- 60ml Fresh Parsley
- 1 Lemon Juice
- Salt And Pepper

Preparation :

Cut the beef in fine slices. Add the fish sauce, brown sugar, steak spices to the beef in a bowl and mix well. Put the bowl in the fridge for an hour. Heat up your *Chirurgical Stainless Steel* wok on maximum, add 30ml oil and cook half of the beef with the pimento, garlic, ginger, green onion for 2 minutes. Set aside. Add the rest of oil, beef and cook for 2 minutes. Add all the beef, lemon juice, basil, salt, pepper and serve on basmati rice.