



This is the 55th in our [?100 Asian Recipe?](#)

gig. Yay we've broken the back of this little challenge. A lot of the recipes we've done have been ?Street Food? style and very quick. But this bit of Braising Steak for a little over £2 needed a more ?Home Style? slow cook method.

Ingredients:-

500g of Braising Steak, cut into large cubes
1 Onion, roughly chopped
20g of Ginger, sliced
2 Cloves of Garlic, sliced
A small bunch of Coriander, only the stalks., chopped
2 Tsp of Chinese Five Spice
6 Star Anise
1 Tsp of Black Peppercorns
50g of Brown Sugar
100ml Soy Sauce (Gluten free for us)
2 Tbsp Tomato Puree
500ml of Beef Stock
3 Tbsp of Oil

Method:-

- (1) Heat a little Oil in a large frying pan. Add the Beef and fry until browned.
- (2) Remove from the pan and set aside.

- (3) Add the Onion, Ginger, Garlic and Coriander stalks to a food processor and chop to a paste.
- (4) Add the paste to the frying pan.
- (5) Add a splash of water and fry until fragrant. Adding more water in the paste begins to stick.
- (6) Stir in the Five Spice, Star Anise and whole Peppercorns.
- (7) Cook over a low heat for five minutes then add the Sugar, Soy Sauce and Tomato Puree.
- (8) Return the Beef and stir in the Stock.
- (9) Add everything to an oven proof dish and cover.
- (10) Place in a pre-heated oven at 160c and cook for 2 ½ hours until the Beef is tender.
- (11) Remove the Beef and keep warm.
- (12) Add the sauce back to the frying pan and boil until it has reduced and thickened.
- (13) return the beef and stir well.

We served ours over boiled Rice garnished with fried Ginger battons and sliced Spring Onions.