



No bought sauces were harmed in the creation of this dish!

Ingredients:-

- 2 Steaks, cut into strips. Ours were middle slices from a Salmon Cut.
- 1 Tbsp of Seasoned Cornflour
- 2 Tbsp of Oyster Sauce
- 1 Onion, diced
- 1 Red Pepper, sliced
- 200g of Tender stem Broccoli
- 2 Tbsp of fermented Black Bean Sauce. ([Recipe here](#))
- 1 Thumb sized piece of Ginger, grated
- 2 Cloves of Garlic, minced
- 1 Tbsp of Rice Wine Vinegar
- 2 Spring Onions, chopped
- A handful of fresh Basil including the stems
- 1 Tsp of Thai Basil Paste
- 2 Tbsp of Shaoxing Wine
- 1 Red Chilli, deseeded and chopped
- 50ml of Water
- Oil to fry

Method:-

- (1) Place the Cornflour and Oyster Sauce in a bowl and stir to combine.

- (2) Add the Beef strips and coat well.
- (3) Set aside to marinade.
- (4) Heat a Wok or large frying pan over a high heat with a little Oil and fry the Beef strips for a minute on each side.
- (5) Remove and set aside.
- (6) Pour in a little more Oil and add the Onion, Thai Basil Paste, and Red Pepper.
- (7) Stir fry for 2 minutes.
- (8) Add the Garlic, Chilli, Ginger and Broccoli and stir fry for a further minute.
- (9) Add the Shaoxing Wine, Soy Sauce and water.
- (10) Continue stirring for 2 minutes.
- (11) Add the Black Bean Sauce and return the Beef strips to the Wok.
- (12) Stir fry until heated through.
- (13) Garnish with Spring Onions and Basil Leaves.

Probably the best version of this recipe so far. The fermented Black Beans are inexpensive and available in Chinese / Continental supermarkets.