

# Stir-fried Beef with Sansho Pepper (牛肉と山椒の甘辛炒め)



## <Ingredients (4 serves)>

- 400g Beef Shabu Shabu Slice
- 1 Red paprika (seeded & sliced)
- 1 bag Shimeji mushroom (torn)
- 4-5 leaves Shiso (Ooba)
- 1 pinch Sea salt
- 1 tsp Vegetable oil

## <Condiments>

- 2 Tbsp Soy sauce
- 2 Tbsp Sake
- 1 Tbsp Raw sugar
- 1 Tbsp Mirin

2 Tbsp Arima Sansho corn

### **<Method>**

#### **1. Stir-fry**

Apply the oil on a frying pan and stir fry the red paprika and Shimeji on medium heat until Shimeji is wilt. Dust the sea salt over the sliced beef and add to the frying pan. Stir fry on high heat until the beef is almost cooked.

#### **2. Season**

Add all condiments and stir fry on the highest heat until the sauce almost thickened and glazed.

Meanwhile slice the Shiso finely and allow to sink in water for 5 minutes. Sieve and place on a kitchen paper (make sure not to squeeze). Transfer the beef to a serving plate and garnish the Shiso on top.