



# Chinese Pepper Steak

Recommended cut

D Rump, Top-round

Cooking time

30  
min

Level of difficulty



## Ingredients (serves two)

Japanese Wagyu (block of D rump, top round) ..... 150g (5.3 oz)

Green bell pepper ..... 2

Red bell pepper ..... 1

Yellow bell pepper ..... 1/4

Ginger ..... 10g (0.4 oz)

Green onion ..... 15g (0.5 oz)

Salad oil ..... 30cc (2 tablespoons)

### (A)

Salt, pepper ..... To taste

Sake ..... 5cc (1 teaspoon)

Starch ..... 3g (0.1 oz)

Salad oil ..... 3cc (1/2 teaspoon)

### (B)

Bottled oyster sauce ..... 15cc (1 tablespoon)

Sake ..... 10cc (2 teaspoons)

Sugar ..... 3g (0.1 oz)

Soy sauce ..... 5cc (1 teaspoon)

Sesame oil ..... 5cc (1 teaspoon)

## How to cook

1. Cut the beef along the fibers in 0.8cm (0.3 in) thick slices. Rub seasonings (A) into the meat and let it rest for approx. 10 minutes. Slice the green, red and yellow bell peppers into thin strips like the meat. Mince the ginger and green onion.
2. Pour 15cc (1 tablespoon) of salad oil in a frying pan over medium heat. Saute the beef and remove it from the pan after the surface turns brown. Wipe the pan clean and add salad oil (15cc (1 tablespoon)). Start sautéing the ginger and green onion over medium heat, then add the peppers. Place the meat back in the pan, add the sauce (B) and stir-fry everything. Pour sesame oil over it before serving.