



Beef, Black Beans and Rice Noodles with Oyster Sauce

Ingredients

1/4 cup Peanut oil
1 teaspoon Ginger, finely chopped
1/2 teaspoon Garlic, finely chopped
250g Beef fillet, finely sliced
1 tablespoon fermented Black Beans
250g Oyster Mushrooms
250g Shitake Mushrooms
2 tablespoons Shoa Xing
2 tablespoons Sugar
2 tablespoons Light Soy
4 tablespoons Oyster Sauce
1/2 cup Chicken Stock
300g Rice Noodles
1 bunch Chinese Broccoli
2 Spring Onions, cut into 3cm lengths
1/4 teaspoon Sesame Oil
1/4 cup sweet Thai Basil Leaves
pinch ground white pepper

Directions

Heat peanut oil in wok until just smoking.
Add the ginger and garlic and fry until fragrant.
Add the beef slices and stir fry for 1 minute.
Then add the black beans, mushrooms, Shoa xing, sugar, light soy, chicken stock and oyster sauce.
Stir fry for 1 minute, then add the rice noodles, broccoli and spring onions and spring onions and cook for another minute.

Finally add the sesame oil and remove from heat.

Serve by sprinkling basil and pepper on top of individual bowls. Serve 6