

Sauté of rice Vermicelli, beef strips, Satay sauce with coconut milk

Recipe for 4 persons



Description

A another way of satay, with beef and coconut milk.

Ingredients

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- 800 Gr Rump
- 135 Gr Rice vermicelli
- 135 Gr Growth of soybean
- 135 Gr Shimeji mushrooms
- 2 Unit(s) Shallot
- 1 Large Carrot
- 0.50 Bunch(es) Radish
- 20 Gr Satay paste
- 135 Ml Coconut milk
- 10 Gr Fresh ginger
- 65 Ml Olive oil
- 15 Gr Coarse salt
- Salt and pepper

For the peanut sauce

- 30 Ml Hoisin sauce
- 30 Ml Sugar
- 45 Ml Water
- 30 Ml Peanut butter
- 1 Unit(s) Lime juice
- 15 Ml Peanuts
- 4 Sprig(s) Fresh cilantro
- Salt and pepper

Preparation

- Preparation time **30 mins**

For the preparations

Peel and mince finely the carrots.
Peel and mince finely the onions.
Wash and slice the raddish.
Pell and dice finely the ginger.
Cut the beef in stripes.

For the vermicelli

Bring a big pot of boiling water with the salt, dump the vermicelli in the water let it cook 2 minutes, shut the heat off and let it cook for 6 minutes. Strain it and reserve.

For the beef

In a hot wok with vegetable oil, sear the seasoned beef for 2 minutes until coloration. Reserve it on a baking tray.

For the garnish

In the same hot wok, with a drizzle of oil, sweat the onions, add the carrots and cook it 5 more minutes, add the mushrooms and cook it two more minutes.

Peanut sauce preparation

In a small pot, put the sugar, water and Hoisin sauce and bring to a boil. Turn off the heat and whisk in the peanut butter and lime juice. Season with salt.

For the finitions

Just before serving it, add in the wok, the radish, the soybeans, the coconut milk, the beef, the ginger, the satay paste and the vermicelli, warm it well.

Bon appétit!