

### Popcorn Beef, Madelaine Angus

#### Ingredients

- Beef Bavette
- Milk
- Eggs
- Cornflour
- Breadcrumbs
- Mexican chili
- Pepper
- Garlic Salt
- Ginger
- Tumeric

#### Method

Cut the Bavette into small squares about 2-3cm cubed.

Beat the egg and milk together in a ratio of 1 egg per 250ml milk as needed.

Dip the cubes into the milk mixture. An even coating helps the dry crumbing mixture to stick properly.

For the dry crumbing mixture, mix 1 cup of corn flour and 1 cup of breadcrumbs on a flat tray. Add Mexican Chili, Pepper, Ginger, Tumeric and Garlic Salt. Approximately one dessertspoon of each would be a rough guide. Mix thoroughly into cornflour/breadcrumb mix.

Dust the cubes of beef in the dry crumbing mix, ensuring an even covering. To prevent the dry mix become clogged up, make sure the cubes aren't dripping egg mix into it. This will lead to your dry mix lasting longer and covering the cubes better.

Next, deep-fry the cubes. If you don't have a deep fryer, a pan with plenty of oil will work. For extra crunch, fry them, let them cool, and then fry them again.

To serve as street food, put into little takeaway boxes and customers can enjoy them as little bite sized pieces.