

## Beef skirt Baogers with an Asian salsa and sriracha mayo, Jack Basoff, Shangri-la Sydney

This is an easy but tasty recipe. All the ingredients are easy to find in any Asian grocery shops

### Ingredients

- 1kg beef skirt
- 1 carrot
- 2 cloves of garlic (crushed)
- About 2 litres of master stock
- pinch of chilli flake
- pinch of chilli powder
- pinch salt
- half cup oil
- 1 bunch fresh coriander
- 1 large deseeded red chilly
- 2 springs of mint picked
- 1 spring onions finely chopped diagonally
- 4 eschallots finely sliced
- 2 fresh limes juiced
- 200ml coconut vinger (to lime juice)
- 2 tablespoon suger
- fish sauce to taste
- gwa pao (asain bun)
- 65 g sriracha sauce
- 375 g mayo
- 1 table spoon knorr liquid seasoning



### Master stock ingredients

- 3L water
- 500ml shaoxing rice wine
- 300ml light soy
- 200gm yellow rock sugar
- 6 garlic cloves
- 50gm ginger
- 7 star anise
- 4 pcs cinnamon sticks
- 5 cardamom pods
- 1 tsp fennel seeds
- 1 tsb sichuan pepper corns
- 3 pcs cloves
- 6 black pepper corns
- Method

## Master Stock

- Put all ingredients in a stock pot and simmer for 35 min (longer is better)

## Beef

- Heat large pan, cover bottom of the pan with oil.
- Place beef, eschallots, carrot, garlic in pan. season with chilli flakes chilli powder and salt. (while cooking)
- Colour both sides of beef
- Take off the heat, almost cover beef with master stock.
- Cover with foil and place in an oven at 180 degrees for one hour
- If still not tender enough for your liking give it another half an hour. (could depend on the oven)

While your beef is cooking away get started on the salsa and dressing.

## Salsa

- coriander chopped roughly (use all apart from root chuck in stock)
- deseed chilly, finely chopped long ways
- mint picked and roughly chopped
- spring onions finely chopped lengthways
- 2 eschallots finely diced
- mix dressing to taste should be sweet but sour

## Salsa dressing

- juice limes
- pour in vinger, suger wisk till suger has dissolved
- add fish sauce to taste

## Fried eschallots

- place oil in small pan and shallots bring to medium heat stirring occasionally to make sure all cooked evenly, watch till golden brown colour
- strain and dry with paper towel (if possible leave under a heat lamp to make even more crunchy)

## Sriracha mayo

- in large bowl whisk all ingredients till incorporated (lasts for a long time if stored well)

## Bun

- deep fry till golden brown

# Australia's National Beef Exposition



To finish off:

- cut beef roughly same size as bun (rectangle)
- place beef on bun, salsa, fried eschallots drizzle sriracha mayo an close with pin



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