



Sate Beef

INGREDIENTS

- 400g rump steak
- 2 tbsp kecap manis
- 2 tbsp soy sauce
- 2 tsp sesame oil
- 2 coriander stem
- 2 clove garlic, minced
- 2 tsp lemongrass finely chopped
- 2 kaffir lime leaf
- 8 bamboo skewers



Serves: 4



Prep Time: 25 min



Cooking Time: 10 min

METHOD

1. Soak bamboo sticks in water for at least 15 minutes.
2. Dice beef into 5 cm cubes.
3. Mix beef and the rest of the ingredients together. Marinate for a minimum of 20 minutes or up to 2 hours.
4. Skewer the meat onto the soaked bamboo stick.
5. Heat up a cast iron grill or charcoal barbecue, and sear the skewers evenly on all sides.
6. Plate, and enjoy while hot.



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