



## CHINESE STEAK WITH VEGETABLES

### INGREDIENTS:

1 Sokolow marble steak

#### MARINADE:

1/2 teaspoon salt

1/2 teaspoon white pepper

2 teaspoons Chinese rice wine (Shaoxing)

1 chopped clove garlic

#### SAUCE:

1-2 tablespoons soy sauce

1 teaspoons Chinese rice wine (Shaoxing)

1 tablespoons sesame oil

2 tablespoons sugar

100 ml vegetable broth

#### CHINESE VEGETABLES:

1/3 head red cabbage

3-4 carrots

1 onion

1 bulb garlic

---

### PREPARATION:

1. Clean the membranes from the beef and cut it into slices. Mix the marinade ingredients in a bowl and then combine with the meat.
2. Prepare the sauce: mix all the ingredients thoroughly.
3. Cut the carrots, onion and garlic bulb in half. Brush all the vegetables (including the cabbage) with oil, then place on a well-heated grill plate. When the ingredients start to soften, add the marinated beef to the plate. When the meat has caramelised, pour the sauce over it and grill for a while longer. Serve the ready beef with the browned vegetables.