



BEEF TACOS

INGREDIENTS:

500 g Sokolów beef (bavette steak)
a few tacos
some teaspoons mayonnaise
bunch coriander

MARINADE:

1/4 cup soy sauce
3 tablespoons sugar
1 tablespoon rice vinegar
1 tablespoon sesame oil
1 tablespoon gochujang pepper
1 clove garlic
piece of ginger (2-3 cm)
pepper
juice and zest from 1 orange

SALAD:

1 small red lettuce head
1 mango
juice from 1 lime
oil

PREPARATION:

1. Cut the beef into slices (across the fibres).
2. Pour the soy sauce into a bowl. Add sugar, rice wine, sesame oil, gochujang paste, pepper, finely chopped garlic, grated ginger, orange zest and juice. Pour the marinade over the meat. Set aside for at least 1 hour in a cool place.
3. Cut the cabbage into quarters and then pour the oil over it. Bake briefly on a hot temperature on a grill (at least 250°C).
4. Shred the cabbage and put it in a bowl. Add diced mangoes and lime juice.
5. Remove the steak from the marinade, dry with a paper towel, pour over the oil and grill briefly with the tacos.
6. Brush the tacos with mayonnaise, then lay out the pieces of meat, red cabbage salad and coriander.