



THAI BAVETTE STEAK

INGREDIENTS:

1 kg Uczta Qulinarna bavette steak
50 g pickled ginger
20 g wasabi
2 cups jasmine rice
3 cups vegetable broth
2 shallots
1 stalk lemongrass
2-3 lime leaves
salt, pepper
light soy sauce
2-3 tablespoons clarified butter or vegetable oil
A couple sprigs dill

PREPARATION:

1. Prepare meat: Wash beef and dry it with a paper towel, sprinkle with salt and pepper, then fry on both sides in hot clarified butter or vegetable oil until golden. Put in an oven preheated to 60°C and bake for 45-60 minutes. Bavette steak tastes great both hot, and cold. It's a very delicate meat, which should be cut into thin slices across the fibres. Shortly before eating, dip meat slices in a little bit of soy sauce with wasabi, which will highlight the taste.
2. Prepare rice: Finely chop the lemongrass, lime leaves and the shallot. Pour a small amount of vegetable oil into a slightly warmed up pan. Fry the ingredients on low heat until soft. Add jasmine rice and fry for about 2 minutes stirring with a wooden spoon. Pour vegetable broth. Boil rice to make it non-sticky (15-20 minutes). Mix with freshly chopped dill.