



Marmite Beef

NIBBLEDISH CONTRIBUTOR

Ingredients

300g of sliced beef 2 tablespoon of flour 3 tablespoon of oil for fying 2 tablespoon of marmite - A 1.5 teaspoon of oyster sauce - A 1 teaspoon of maggi seasoning sauce - A 1 pinch of pepper to taste - A 1 tablespoon of toasted sesame seed 1 tablespoon of chopped scallion 1 tablespoon of crispy shallot + garlic

Instructions

Mix all ingredient A in a bowl. Sprinkle the beef with flour. Fry the beef slice by slice. Each side for max 10sec to avoid over cooking. Place all the cooked beef on the A mixture and mix well so that all beef is covered the sauce. Sprinkle the toasted sesame and scallion all over. Garnish with shallot + garlic.