



Steamed sirloin with bean crud sticks

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Ingredients

- 500 grams of sirloin, sliced
- 3-4 bean crud sticks, soaked and cut into sections
- 1 tablespoon of shrimp paste
- 2 cloves of garlic, minced
- 2 teaspoons of ginger, minced
- 1 red chili, chopped
- 3 spring onions, sliced

Marinate:

- 2 tablespoons of rice wine
- 2 teaspoons of light soy sauce
- 2 teaspoons of sugar
- 2 teaspoons of corn flour

Instructions

1. Mix marinate ingredients and pour it over sliced sirloin.
2. Stir-fry ginger, garlic and shrimp paste, till fragrant, add to sirloin and mix.
3. Put in a fridge for at least 30 min.
4. Arrange bean crud sticks on the plate, place meat on the top.
5. Steam about 12 min.
6. Serve sprinkle with spring onion and chili.