



Steamed beef balls with winter bamboo shoot

NIBBLEDISH CONTRIBUTOR

Ingredients

- 350 grams of beef, minced
- 1 bamboo shoot, chopped
- 1 table spoon of flowering leek sauce
- 1 table spoon of light soy sauce
- 2 tea spoons of corn flour
- 3 table spoons of water

Dipping sauce:

- 2 tablespoons of light soy sauce
- 1 table spoon of sesame oil
- 1 spring onion, sliced
- 1/2 inch of ginger root, grated

Instructions

1. Mix meat with bamboo shoot, soy sauce, flowering leek sauce.
 2. Mix water with corn flour, add to meat mixture.
 3. Refrigerate 2 hours.
 4. Shape meat into balls.
 5. Steam over high heat for 8 min.
 6. Mix dipping sauce ingredients together with 2 table spoons of steaming liquid.
 7. Serve.
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