



Beef rolls with Enokitake Mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

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- Thinly sliced beef (about 8-12 slices)
- Enokitake mushrooms (one pack)
- Spring onion (optional)

Marinade

- light soy sauce
- pepper
- some corn flour

Thickening glaze (optional)

- 5 tbsps water
- 1/2 tbsp light soy sauce
- 1/2 dark soy sauce
- 1/2 tsp sugar
- 1 tsp sesame oil
- 1/2 tsp corn flour

Instructions

This is really easy :)

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1. Marinate the beef for a while (you may like to marinate longer depending on your personal taste).
 2. Cut off roots of enokitake mushrooms. Rinse and drain. Scald them in some soup or chicken stock. (I make this dish while boiling my soup.
 3. Now just place some of the mushrooms on a slice of beef and roll them up. I add some spring onion to weave in a bit of greens and look less boring. Seal the end of the beef slice with just some flour. Repeat the steps and you probably get 8-12 rolls from a pack of mushrooms - It's up to you how much mushrooms you want, i like more! =)
 4. Last step - heat some oil in a wok, and fry the beef rolls till done. Arrange them on a serving plate and voila! You can enjoy this at the comfort of your own home!
- You may want to add the thickening glaze before you serve, but i feel the rolls are already good on their own. Enjoy!