

Sweet soy ginger and garlic beef rice paper rolls



Ingredients

200g trimmed beef (sirloin, eye fillet)
1 red chilli (optional)
1 clove garlic
1 knob ginger
Kecap manis (sweet soy)
Chinese 5 spice
Rice paper
Coriander
Basil
Bean shoots
Grated carrots
Iceberg lettuce

Method

Thinly slice lettuce leaves

Chop garlic, chilli and grate ginger

Thinly slice the beef and put in a mixing bowl, sprinkle with Chinese 5 spice, add a table spoon of kecap manis add grated ginger, chopped garlic, chilli, salt and pepper

Preheat a pan/ grill add the marinated beef for 30 seconds before removing from the heat.

Fill a bowl with warm water and soak the rice paper sheets until soft

Lay flat and add ingredients, fold the sides in, base up and roll

Serve with Vietnamese dressing