



RECIPE

Ho Lam Beef Stew

Recipe Created
For
Rice Pot

Main Ingredient
Beef

Cook Time
Over 2 hours

Serving Size
6-8

INGREDIENTS

Ho Lam

- 1 kg beef brisket
- 150 g ginger
- 150 g garlic
- 330 g fermented tofu
- 230 g hoisin sauce
- 230 g ground beans
- 250 ml cooking wine
- 50 g sugar
- 10 g salt
- 10 g five-spice
- 50 g dark soy sauce

INSTRUCTIONS

Ho Lam

Sear the meat until golden brown. Set aside.

Sauté garlic and ginger until golden.

Deglaze with cooking wine and add remaining ingredients.

Add the beef and water (or stock if you like).

Cook for 1.5 to 2 hours.

Thicken with the mixture of cornstarch and water.

Serve over white rice and enjoy.

Optional

Add a couple slices of carrots, chillis and cilantro to garnish.

Recipe courtesy of Dobe & Andy

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