

# Beef Tossed with Wild Betel Leaf and Lemongrass (Bò Xào Lá Lốt)

Experience a special recipe inspired by these cherished memories and discover how family traditions and cultural heritage have shaped his journey.

## Ingredients:

- 2 tablespoons vegetable oil
- 1 lemongrass stalk, dry outer shell peeled off, and white part only, finely diced
- 2 cloves garlic, finely diced
- 2 chillies, finely diced, plus 1 chilli, finely sliced for garnish
- 12 ounces lean beef sirloin, thinly sliced
- 1 tablespoon fish sauce
- 1 tablespoon soy sauce
- 2 teaspoons sugar
- 15 betel leaves, roughly sliced\*
- 2 sprigs fresh coriander (cilantro), for garnish
- Steamed jasmine rice, to serve

*\*Can be found at specialty Asian markets and online.*

## Instructions:

- In a smoking hot fry pan or wok, add the vegetable oil and lemongrass and cook until fragrant, then add the garlic and chillies.
- Now add the beef and stir fry for 2 minutes, then season with the fish sauce, soy sauce, and sugar. Add the betel leaves and stir fry for a further minute.
- Transfer the mixture to a plate and garnish with sliced chilli and coriander (cilantro).
- Serve with steamed jasmine rice.

## Chef's Note:

When dicing the lemongrass, always use a nice heavy sharp knife. If you have a second knife, use the two simultaneously. Do not discard the tips of a lemongrass stalk, steep it in hot water and drink it as lemongrass tea.