

Oriental Beef Strips



Serves  

Ingredients

300 gr of sirloin steaks
1/2 small glass of red wine
1 teaspoon of cane sugar or honey
2 tablespoons soy sauce
2 tablespoons of extra virgin olive oil
1 tablespoon white sesame seeds
salt

Method

Cut the sirloin into strips. Heat in a wok 2 tablespoons of olive oil, dip the strips of beef and brown for a couple of minutes, add wine and let it evaporate on high flame. Dissolve aside, in a small pan, the sugar with soy sauce. When the wine is evaporated add the soy sauce and sugar to strips, stir and add salt if necessary, remove from heat and add the sesame seeds before serving.