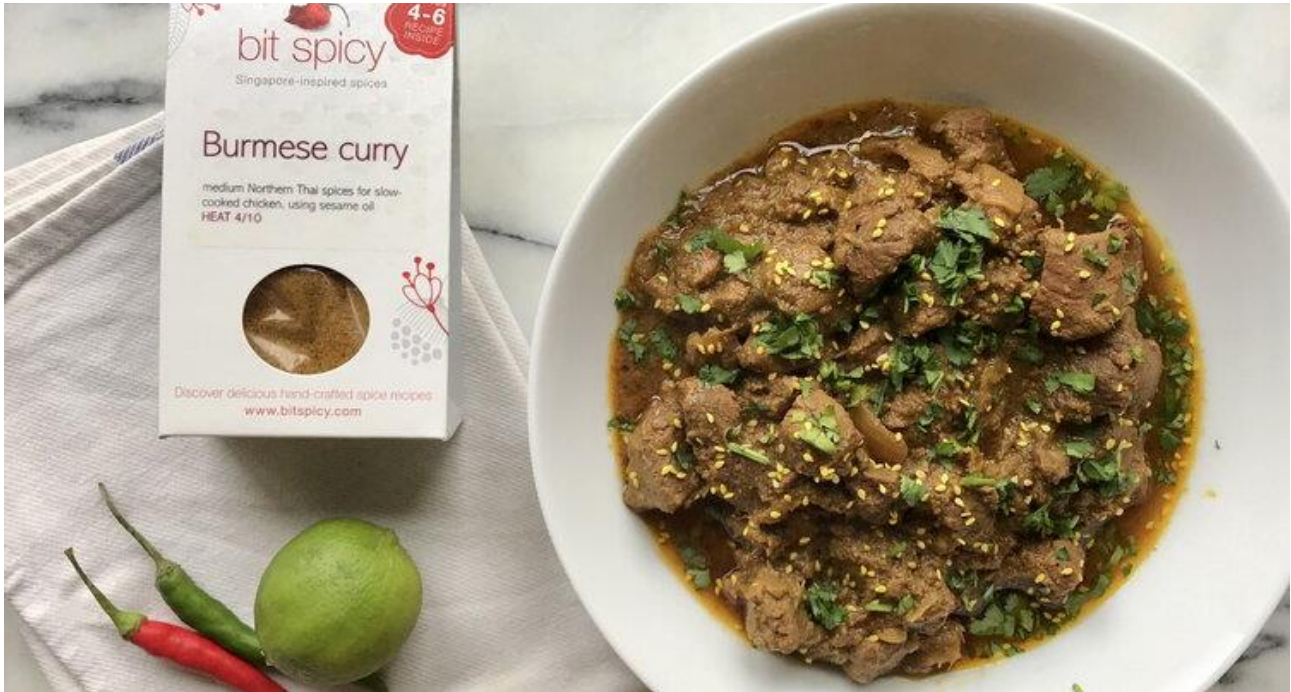




Burmese Beef Curry



Our **Burmese** spice blend is normally used as an unusual and subtle, slow-cooked chicken curry, but it also goes wonderfully with slow cooked beef. The meat adds much more flavour, so you'll find you need more soy sauce and maybe a fresh chilli or two! **Serves 4-6**

INGREDIENTS

- 700g beef, cut into cubes
- 4 tbsp sesame oil
- 1 carton Burmese curry blend
- 300ml [secret sauce](#)
- small fresh chillies, finely chopped (to taste)
- 3 tbsp soy sauce
- 100ml water
- to serve, chopped coriander and 1-2 tbsp sesame seeds

RECIPE

1. Blend the spices with 2tbsp of the oil and use to coat the beef. Marinate for a few hours.



bit spicy

2. Heat the remaining oil in a large pan and fry the meat until brown. Add the chillies and fry briefly.
3. Add the secret sauce, soy sauce and water, bring to the boil and simmer for a couple of hours or until the meat is tender. Add a little more water if it looks dry.
4. Serve with rice, sprinkled with sesame seeds and chopped coriander.