RECIPES

CHEF TOM VOIGT

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THAI CUISINE

Beef with fresh Kurkuma – Nua Pad Kamin

A recipe from southern Thailand wich can be prepared with beef and chicken, fish or seafood instead.

Chicken and rabbit version

Ingredients: 4 Persons

1 Tbsp Oil
250 g the best beef tenderloin fillet you can get
2 cloves garlic
1 shallot – cut into stripes
1 tbsp turmeric powder
2 p turmeric roots
4 chilies
1 big tomato
400 ml home made chicken broth
2 spring onions
2 tbsp soy sauce
2 tbsp oyster sauce
sugar
cilantro

Preparation:

Prepare all the ingredients:
Cut the beef into thin stripes, finely chopped fresh turmeric. Chopped garlic, chilli peppers and dice the tomato. Cut the spring onions into rings and choppe the cilantro.

Marinate the beef with the garlic, some turmeric powder with some oil and some soy sauce for about 6 hours.

Heat up some oil in a wok. Fry the marinated meat, the onion stripes on very high heat and add the chillie peppers and the tomato cubes.

Season with soy sauce and oyster sauce, and add 1 pinch of sugar.
Pour in the chicken stock to get the desired amount of sauce. Season to taste.

Sprinkle in the spring onions. Arrange on plates and serve with fresh chopped cilantro.

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