

Smoky Chilli Crispy Beef

Crispy chilli beef is one of my all time favourite meals at home or from the Chinese takeaway. When I discovered White Maus's smoky chilli oil I decided to try it as an alternative to my usual cooking oil and it really boosted the flavours! The beef can easily be substituted with chicken or prawns if you prefer.

- Melanie, Staffordshire



Serves: 4

Ingredients

450g Fordhall Farm beef stir fry strips
4 tbsp cornflour
2 tsp Chinese five-spice powder
1/4 tsp salt
1/2 tsp black pepper
1/2 red pepper and 1/2 yellow pepper thinly sliced
2 garlic cloves crushed
1 tsp minced ginger
4 tbs White Maus's smoky chilli oil
Sprinkling of sesame seeds

- 1 Mix the cornflour, Chinese five-spices, salt and pepper in a bowl. Add the beef stir fry strips in a bowl and toss in the flour mix to give an even dusting.
- 2 Heat the White Maus's smoky chilli oil in a wok or large frying pan until hot, then add the beef and fry until golden and crisp. Shake the jar of smoky chilli oil well before using to ensure the chilli seeds are well mixed!
- 3 Using a slotted spoon remove the beef and place on a plate with a sheet of kitchen roll. This removes excess oil and helps the beef to crisp further. Remove any excess oil so only around 1 tbsp remains in the wok.
- 4 Add the slices of pepper, the crushed garlic cloves and ginger to the wok. Stir-fry for 3 mins. Return the beef to the wok and mix with the peppers for serving.
- 5 The smoky chilli beef can be served with noodles or egg fried rice. Sprinkle with sesame seeds and enjoy!

