

Beef in Asian Marinade

Serves 2 as a main course or 4 as an entree.

Now for a taste of something really different. The dried mushrooms lend a distinctive flavour to this dish and, what's more, its simple to make. Bring your own chopsticks!

You will need:

- 4 dried Shitake mushrooms
- 500g beef steak
- 2 finely sliced shallots
- 100ml peanut or rice bran oil
- 1 teaspoon sesame oil
- 1 teaspoon five spice
- ½ teaspoon dried chilli flakes
- 1 clove minced garlic
- 1 teaspoon crushed ginger

Roughly slice the Shitake mushrooms and place in a heat proof measuring jug. Pour over 100ml boiling water and soak for 30 minutes.

Combine the mushrooms, the water and the remaining ingredients and pour over the steak. Refrigerate for at least 2 hours (preferably overnight).

Preheat the barbecue. Grill the beef for approximately 15-25 minutes (10-15 min if rare is preferred), turning once.

Allow the beef to rest, covered, for 5 minutes and then cut into thin slices.

Serve with rice and steamed bok choy and a drizzle of light soy sauce.

As an alternative to beef, substitute a dozen large green prawns and grill for approximately 12 minutes, turning once.

