

# Mastering Wok Cooking

PREP TIME 15 MIN | COOK TIME 10 MIN | SERVES 10

## SICHUAN PEPPER BEEF NOODLES

### Method

1. Cook noodles according to packet instructions. Drain and rinse under running water to cool.
2. Place Sichuan peppercorns in a dry frying pan over medium-high heat and cook, shaking the pan often, for about a minute or until the pan is just starting to smoke. Transfer to a mortar and pestle or small food processor, grind to fine powder.
3. Combine canola and sesame oil in a jug. Add half to a wok over high heat. Cook beef in batches, set aside. Add remaining combined oils to wok, add onion, chillies and garlic and stir fry for 2-3 minutes. Add reserved Sichuan powder, stir fry for 1-2 minutes. Add noodles, sauces and beef, toss until all ingredients are well combined and heated through. Remove from the heat and toss through green onions. Sprinkle with fresh chilli and nasturtium leaves. Serve with Sichuan dry fried green beans.

### INGREDIENT LIST

#### Beef

- 1.3kg beef blade steak, trimmed, Cantonese cut

#### Other ingredients

- 600g dry rice noodles
- 20g Sichuan peppercorns
- 60mls canola oil
- 60mls sesame oil
- 150g brown onion, finely sliced
- 150g long red chillies, finely sliced
- 20g garlic, crushed
- 60mls soy sauce
- 60mls oyster sauce
- 125g green onions, trimmed, cut into batons
- Sliced fresh chilli and Nasturtium leaves to garnish

#### Serving Suggestions

- Sichuan dry fried green beans

