



LANARKSHIRE  
LARDER

# MACDUFF BEEF FILLET, CHILLI, GARLIC & ASPARAGUS

by Jimmy Lee

## Ingredients

---

- 200g MacDuff beef fillet, diced
- 1/2 sliced green pepper
- 1/2 sliced red pepper
- 1/2 sliced onion
- 3 asparagus stems chopped
- 1/2 teaspoon chilli paste (or Touban sauce)
- 2 teaspoons crushed garlic
- 1 chopped green chilli
- 1 tablespoon dark soy sauce
- 1 teaspoon light soy sauce
- 1 teaspoon Chinese shaoxing wine (or sherry)
- Sesame oil
- 1/8 cup of cornstarch water mixture
- 2 tablespoon vegetable oil
- 250ml stock broth or cold water





LANARKSHIRE  
LARDER

# MACDUFF BEEF FILLET, CHILLI, GARLIC & ASPARAGUS

by Jimmy Lee

## Directions

- Using a hot wok, add in vegetable oil and take to a medium heat.
- Add crushed garlic, stir fry for 10 seconds.
- Add sliced beef and stir fry for 2 minutes.
- Add chilli, peppers, asparagus and onions.
- Add 2 tablespoons water.
- Fry everything in the wok for 1 minute.
- Add chilli paste, dark soy sauce and light soy sauce.
- Stir for 10 seconds.
- Add stock broth or cold water.
- Bring to the boil and add in cornflour slurry.
- Add sesame oil and wine.
- Serve

