

SERVES  
4FINE WINE DELIVERY CO. RECOMMENDS  
Elephant Hill SyrahCHEF  
Vanessa Baxter

## INGREDIENTS

**2kg** beef brisket, cut into 3-4cm pieces  
**3 tbsp** peanut oil  
**6** small cloves garlic, finely chopped  
**4cm** knob ginger, finely chopped  
**8 tbsp** chilli bean sauce  
**2 tbsp** gochujang (red chilli paste)  
**2 x 300ml** bottles dark lager  
**1 cup** beef stock  
**1** small cinnamon quill  
**1** whole star anise  
**1 tbsp** soy sauce  
**2 tsp** caster sugar  
 Vietnamese mint, finely chopped  
 Toasted sesame seeds

STICKY BEER-BRAISED  
BEEF

## METHOD

Place the brisket pieces in a large saucepan and cover with cold water. Bring to a boil. When the scum rises to the top, drain the pieces then rinse under cold water. Pat dry with paper towels.

Heat 2 tablespoons of oil in a wok over high heat. When it is smoking, add the beef in small batches and sauté until well browned. Remove and set aside. Add the remaining oil to the wok, followed by the garlic and ginger, and stir-fry until fragrant. Add the chilli bean sauce and the gochujang.

Stir over a high heat for 1 minute until fragrant. Add the beef pieces and stir until well coated. Add the lager, stock and whole spices. Reduce the heat, cover the wok with a lid, and simmer over a very low heat for 1½ hours.

Remove the lid and continue to cook until the beef is tender and the liquid has reduced to a saucy consistency. Stir in the soy and sugar. Adjust seasoning to taste and serve topped with chopped herbs and toasted sesame seeds.

VANESSA BAXTER  
Rotorua

