

Beef Breast and Kelp Soup Recipe

Ingredients: Serves 2

½ strip of kelp
500 g beef breast
1 large piece of ginger, peeled
½ cup of Sake
pinch of salt

Method:

Cut beef breast to approximately 5cm cubes, boiled with hot water and rinse with cold running tap water. Put aside and cool down to room temperature. Cut kelp approximate 5cm x 2cm pieces. Wash thoroughly and leave aside. Put beef breast and ginger into a casserole, and then add in Sake and kelp. Add water until 4/5 full, seal with clear wrap. Put casserole into an electric pot and double boil for 1½ hours. When ready, add salt to taste before serving.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]