

Spicy beef with coriander relish

80 ml (1/3 cup) Shaoxing rice wine, or dry sherry
60 ml (1/4 cup) oyster sauce
60 ml (1/4 cup) light soy sauce
2 tablespoons caster (superfine) sugar
1 tablespoon sesame oil
4 x 200 g (7 oz) sirloin steaks

To serve

200 g (7 oz) snow peas (mangetout)
steamed rice
coriander relish (below)

Place the Shaoxing rice wine, oyster sauce, soy sauce, sugar and sesame oil in a large bowl and stir until the sugar is dissolved. Add the steaks then cover with plastic wrap and place in the refrigerator to marinate for 2 hours, bringing to room temperature in the last 30 minutes. Meanwhile, prepare the coriander relish while the steaks are marinating.

Preheat a frying pan or barbecue until hot. Sear the steaks for 2 minutes each side, by which time they will be done if you like rare steak. Continue cooking over a medium heat for 1 to 2 minutes on each side for medium and 2 to 3 minutes on each side for well done.

Remove the steaks from the pan and allow to rest for 5 minutes in a warm place. Lightly blanch the snow peas in boiling water then plunge into cold water and drain well. Slice each steak into 1 cm (1/2 inch) slices, top with a little relish and serve with steamed rice and snow peas. Serve with the coriander relish. Serves 4

Coriander relish

50 g (1 cup) chopped coriander (cilantro), including stems
60 ml (1/4 cup) vegetable oil
2 tablespoons lime juice
1 large red chilli, seeded and finely minced
1 tablespoon fish sauce
1 teaspoon caster (superfine) sugar
freshly ground black pepper

Place all the ingredients in a small bowl and stir to combine.