



## BEEF TATAKI

Serves 6

1.2kg beef tenderloin  
1 tbsp Mazola oil

*Tataki sauce:*

6 tbsp sweet soy sauce (Ketchup Manis)  
120ml soy sauce  
120ml water  
180ml white wine  
120g honey  
Sesame oil, to taste

100g strips of ginger for sushi  
200g of radish  
Shiso leaves  
40g sesame seeds, toasted

Heat the oil in a heavy-bottomed saucepan and brown the beef tenderloin on each side for a few minutes. Take out of the saucepan and leave to cool.

Put all the ingredients for the sauce in a saucepan and reduce the mixture on low heat for about 15 minutes. Take off the heat and leave to cool.

Cut ginger and radish into thin strips. Finely slice the cooled meat.

Distribute the meat onto 6 plates, drizzle with some sauce and garnish with the slices of ginger and radish, shiso leaves and some sesame seeds.

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