



### Ingredients :

- 1 kg of rump steak or fillet of beef thinly sliced ??
- ¼ cup of soy sauce
- ¼ cup of water
- 2 onions, finely chopped
- 1 teaspoon of grated ginger
- 1 teaspoon of sugar
- ¼ teaspoon of pepper
- 2 teaspoon of chili paste
- 1 tablespoon of toasted sesame seeds

### Preparation :

Slice steak into thin slices, then into a rectangle of 3x6 cm, and then prepare the marinade by mixing soy sauce, onions, water, ginger, sugar, pepper and pepper.

Cover and marinate meat at least 3 hours in refrigerator.

Just before serving, make leather quickly in a pan, then place in a dish and sprinkle with sesame seeds.

Serve with rice and sauce.

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**Tips :** You can add 1 cup of rice wine in the marinade or the Korean pear juice (nashi). You can also use pork instead of beef. You can also cook as in Korea, on a special fondue where the central part is used for cooking meat. There are many variations of this famous Korean dish.