



Ingredients :

- 400 g of beef
- 3 tomatoes
- 1 salad
- 1 onion
- 1 lemon
- 1 clove garlic
- 1 1/2 tablespoon of sugar
- 2 tablespoons of nuoc mam sauce
- 2 tablespoons of soy sauce
- 2 tablespoons of oyster sauce
- 1 tablespoon of tapioca flour
- 1/2 glass of water
- salt, pepper

Preparation :

Put the lettuce leaves on a platter, cut the tomatoes and onion into slices and then dispose the onion and tomatoes on lettuce leaves.

Cut meat into thin slices or small dice according to your preferences and then slice the garlic.

Heat up oil in a wok and fry garlic, add meat and 1 tablespoon of sugar, the pepper, fish sauce, soy sauce and oyster sauce. Mix quickly enough to keep the meat a little underdone.

In a bowl put the tapioca flour and add the 1/2 cup of water, mix well so that the tapioca flour is well dissolved and pour over meat and mix well until the sauce is slightly thick.

Adjust seasoning and pour over meat on chopped onion.

For the sauce put into a bowl the lemon juice and 2 teaspoon of salt, 1 teaspoon of sugar and 1 teaspoon of freshly ground black pepper and mix well.

serve with the white rice.

Tips : you can serve the lok lak with a fried egg and sauce is not required for this dish, because some people dislike.

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