

# Fragrant Beef with Basil

PAIRED WITH AQUITANIA LAZULI



*The layers of cassis, mint and camphor in the elegant Lazuli are enhanced by the floral basil and aromatic ginger in this Asian-fusion dish.*

## SERVES 4

- INGREDIENTS**
- 2 tablespoons vegetable oil
  - 3 cloves garlic, thinly sliced
  - 2 red chilies, seeded and thinly sliced
  - 1-inch chunk fresh ginger, peeled and grated or finely chopped
  - 1 pound ground beef
  - Kosher salt and freshly ground black pepper
  - 3 cups fresh basil leaves
  - 2 medium carrots, julienned or coarsely grated
  - 2 scallions, thinly sliced
  - 4 tablespoons soy sauce
  - 2 teaspoons brown sugar
  - Steamed rice or cooked rice noodles for serving

Heat 2 tablespoons oil in a large skillet over high heat. Add garlic, chilies and ginger. Cook until fragrant, about 30 seconds. Add ground beef and season with salt and pepper. Cook, breaking up with a spoon and pressing down firmly to help brown, until crisped and cooked through. Add 2 cups of basil leaves and carrots and cook about 2 minutes longer until carrots just soften. Add scallions, soy sauce and brown sugar and cook 1 minute longer.

Serve beef over rice or rice noodles and garnish with remaining basil leaves.

Enjoy with Aquitania Lazuli

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