



## Richie's beef brisket with egg noodles and greens

'When I was learning how to cook Chinese food, this was my go-to recipe, so different from the European or American methods, but so delicious. This is a great winter dish but you can lighten it with lime so it's good in warmer weather too.'

*Richie Hughes, retail customer*

Feeds: 6–8 | Preparation time: 15 minutes | Cooking time: 2½ hours  
Special equipment: A large heavy-based saucepan, muslin (cheesecloth)

2 tablespoons sunflower oil  
1.5 kg (3 lb 5 oz) piece beef brisket, fat trimmed, cut into 5 cm (2 in) cubes  
3 garlic cloves  
2 cm (¾ in) piece ginger, thinly sliced  
2 small shallots  
2–3 tablespoons chu hou sauce (available from select supermarkets and Asian grocers)  
1 tablespoon dark soy sauce  
400 ml (14 fl oz) beef or chicken stock  
2 tablespoons rock sugar  
1 daikon, cut into 2 cm (¾ in) rounds  
Cooked egg noodles, oyster sauce and sesame oil, to serve  
Coriander (cilantro) leaves, sansho powder (optional, from select Asian grocers) and lime wedges, to serve

### Spice mix

3 star anise  
2 bay leaves  
1 teaspoon Sichuan peppercorns  
1 teaspoon black peppercorns  
1 small chipotle chilli  
½ teaspoon fennel seeds

For the spice mix, wrap all ingredients in a piece of muslin (cheesecloth) and tie with kitchen string.

Heat half the oil in a large, heavy-based saucepan over high heat. Add beef in batches and fry, turning, for 8–10 minutes until well browned. Remove from pan. Add remaining oil to pan, reduce heat to medium, add garlic, ginger and shallots and fry, stirring, for 2–3 minutes until softened.

Return beef to pan and add chu hou sauce, soy sauce, stock and sugar. Stir to combine, add spice bag and simmer over medium–low heat for 1 hour. Taste braise and adjust sugar and salt to taste, then simmer, adding a little water if necessary, for a further 30 minutes or until meat is tender, but still has some texture. Add daikon and simmer for 30 minutes until tender.

Dress the egg noodles with a little oyster sauce and sesame oil, spoon braise over the top, top with coriander and sansho powder and serve with lime wedges.