

Fermented Chilli

BEEF STIR-FRY



INGREDIENTS

AVO Fermented Chilli Lafiness 160g

Bavette Steak 1kg

Carrot 200g

Red Cabbage 300g

White Cabbage 300g

Kimchi 200g



METHOD

1. Slice **bavette** into thin strips.
2. Prepare **red** and **white cabbage** by slicing thin or grating.
Grate **carrot** and combine all ingredients together.
3. Add **AVO Fermented Chilli** marinade and mix thoroughly until evenly coated.
4. Finish by garnishing with freshly sliced **chilli** and **sesame seeds**.



For allergen information, please refer to the relevant product specification.



PAN FRY



NOODLES OR RICE

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness brings bold, tangy heat with deep, savoury richness from slow-fermented chilli. Smooth, aromatic warmth with a lively kick-perfect for adding big, punchy flavour to any cut.

This dish leans into the authenticity of Korean cuisine, utilising fermented ingredients for their probiotic benefits.