

Sweet Chilli

CRISPY BEEF



INGREDIENTS

AVO Piri Piri Sauce 900g

AVO Szechuan Street Spice 60g (4%)

AVO Sous Vide Binder 30g (2%)

Topside/Top Rump Beef 1.5kg

Mixed Peppers 800g



METHOD

1. Slice **topside/top rump** into thin strips.
2. Coat with **sous-vide binder** first and then add **Szechuan street spice**.
3. On a baking tray, spray parchment paper with fry light.
Spread out your seasoned beef strips and spray with fry light.
4. Cook in the oven at **210c** for 15-20 mins. Or deep fry.
5. Allow crispy beef strips to cool. Then add sliced **peppers** and **Piri Piri Sauce**.



SERVING SUGGESTION

1. Serve with rice or noodles



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



PAN FRY



RICE/NOODLES

AVO Piri Piri Sauce is a sticky, sweet chilli-style sauce combining fruity pineapple and tropical flavours with tomato, garlic and a gentle spiced kick.

The crispy crunch of beef pairs perfectly with the sticky, caramelised finish of the sauce. Szechuan Street Spice helps bring more layered flavour and depth.