

Beef Mushroom Balls



20
mins/preparation
分钟/预备时间



15
mins/cooking
分钟/烹调时间



35
meatballs
粒肉丸



- 1 packet Asian Home Gourmet Indian Chicken Curry SpicePaste®
- 450g (1 lb) minced beef
- 2 tbsp butter
- 1 large onion, finely chopped
- 150g (5 oz) button mushrooms, finely chopped
- 75g (5 tbsp) bread crumbs
- 2 tbsp cornstarch
- Oil for deep frying

1. Heat butter in a non-stick saucepan on medium heat. Add onion and mushrooms, stir-fry for 2 minutes or until cooked.
2. Mix beef, onion mixture, SpicePaste®, breadcrumbs and cornstarch in a large bowl.
3. Roll the mixture into meatballs and deep-fry until golden brown.

牛肉蘑菇丸

- 1包佳厨印度风味鸡肉咖喱香料酱
- 450克(1磅)碎牛肉
- 2汤匙牛油
- 1个大洋葱, 切碎
- 150克(5盎司)钮扣菇, 切碎
- 75克(5汤匙)面包糠
- 2汤匙玉米粉
- 油, 作油炸用

1. 用中火将不粘锅内的牛油烧热。加入洋葱及钮扣菇, 拌炒2分钟或煮熟为止。
2. 将牛肉、香料酱、面包糠、玉米粉和拌炒后的洋葱及钮扣菇放入一个大碗内加以搅拌作为馅料。
3. 将馅料揉成肉丸并油炸至金黄色。趁热配佳厨辣椒酱食用。

Serve hot with
Asian Home Gourmet
Chilli Sauce

