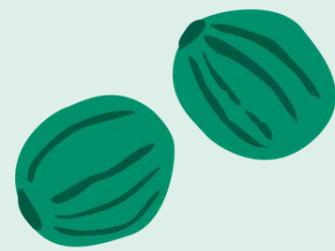


Oriental **BEEF** **PARCELS**



Ingredients

Thin Beef Topside Slices
Verstegen Black Bean Sauce
Verstegen Japan World Spice Blend
Verstegen World Grill Korean
Verstegen Black Sesame Seeds
Carrot, Pepper, Spring Onion Strips
Bamboo Shoots
Water Chestnuts

Method

Dust the beef slices with Verstegen Japan World Blend, lay on vegetable strips, and roll up.

Brush with Verstegen World Grill Korean and top with a water chestnut and bamboo shoot and secure with a skewer.

Sit on a bed of Verstegen Black Bean Sauce, garnish with Verstegen Black Sesame Seeds.

Oven cook 170°C for 20–30 minutes.



Verstegen adds that extra something.

