



Hiro's tomato beef noodles

THIS RECIPE WILL MAKE ENOUGH FOR 10 PEOPLE

ingredients

- 1kg beef shin
- 4 onions – finely chopped
- 2 garlic cloves
- 6 carrots
- 3 tomatoes
- 1 tin of chopped tomatoes
- ½ spoon tomato puree
- 1 spring onion
- 1/4 white radish
- 20ml soy sauce
- 750ml water
- 3 beef stock cubes
- 1 piece of ginger
- 2 packets of white noodles

Herb bag:

- Half Star Anise
- ½ spoon Cinnamon powder
- ½ Coriander powder
- ½ spoon Sichuan pepper seed
- ½ spoon fennel seeds

directions

- Finely chop the onion
- Crush the garlic
- Chop the spring onion in half
- Chop the white radish into cubes
- Fry the onion, garlic and ginger until light brown in a large pan
- Add the tomatoes and fry until soft
- Add the beef shin and soy sauce and fry together
- Add all the water
- Add all other ingredients except noodles
- Tie the herbs in a fabric bag and add to the soup
- Boil until all everything is soft (around 40-60 mins)
- Cook noodles in separate pot and add when serving



BISC's Brownies

THIS RECIPE WILL MAKE 12 SLICES

ingredients

- 140g margarine / butter
- 105g self-raising flour
- 150g granulated sugar
- 30g cocoa powder
- 3 eggs
- 20ml milk
- ½ teaspoons baking powder
- Pinch of salt
- Icing sugar to sprinkle

directions

- Grease a medium-sized, deep baking tray
- Mix dry ingredients together
- Add eggs, margarine and milk and beat all the ingredients together with an electric whisk.
- Pour mixture into the tin and smooth top of mixture
- Bake at 180°C for about 15-20 minutes (brownie is ready if skewer comes out with no mixture on it)
- While warm, use a sharp knife to cut into 2-inch squares and sprinkle with icing sugar.