

# Beef Tataki Tostada

**Prep Time: 20 minutes (+ 1 hour to marinate, Cook Time: 5 minutes)**  
**Serves: 4)**

You'll be obsessed with this beef tataki tostada. Beef tataki is a Japanese cooking method of searing then marinating beef, then slicing it thinly like sashimi. We seriously love ours on crispy corn tostadas with Japanese mayo and fresh micro radish. Mirin and Cooking Sake can easily be found in an Asian supermarket and are great ingredients to have in the pantry.

## Ingredients

### For the Beef:

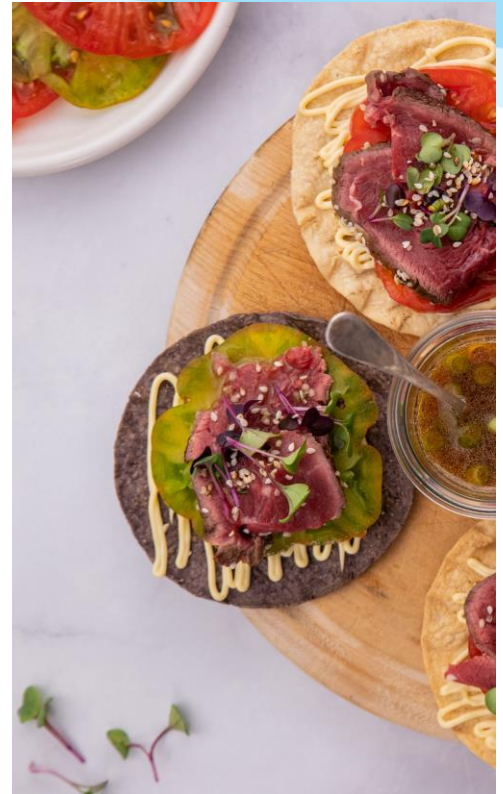
½ Pure South Beef Fillet  
 ½ cup Alison's Pantry Sesame & Hemp Seeds, toasted  
 A drizzle of Lee Kum Kee Pure Sesame Oil  
 Salt & Pepper

### For Marinade:

¼ cup Lee Kum Kee Gluten Free Soy Sauce  
 ¼ cup Lee Kum Kee Pure Sesame Oil  
 ¼ cup Mirin \*  
 ¼ cup Cooking Sake\*  
 1 Spring Onion, thinly sliced  
 2 Garlic Cloves, crushed  
 1 Lime, juiced

### For Tostadas:

Japanese Mayonnaise  
 Superb Herb Micro Radish  
 2 large tomatoes, thinly sliced  
 Gluten Free Corn Tostada Shells, blue & white



## Method

- For Marinade: Heat soy sauce, sesame oil, mirin, lime juice and sake in a pan and bring to a gentle simmer. Take off the heat and stir in spring onion and garlic. Set aside to cool.
- For Beef: Season beef with salt and pepper and let sit at room temperature for 10 mins. Heat sesame oil in a frying pan on high heat and sear beef for one minute on each side. Let sit on a chopping board for 5 mins then pop in a large ziplock bag with marinade for at least an hour (overnight is best).
- Remove beef from marinade, roll in sesame & hemp seeds, then slice as thinly as possible with a sharp knife.
- To assemble: Drizzle the tostada shell with Japanese mayo, top with a slice of tomato, beef tataki, micro radish and an extra sprinkle of seeds and marinade!
- Eat cold or reheat in the microwave for 15–20 seconds on high.  
Store in an airtight container in the fridge.



Recipe provided by Lee Kum Kee  
<https://au-nz.lkk.com/>