



Instructions



1. Sauté the Onion and Cook the Beef

Lightly coat the beef with 1 Tbsp of flour, making sure it is evenly covered. Melt 1 Tbsp of butter in a 9-inch (22 cm) frying pan over medium heat. Add the onion and cook until softened. well to combine.



Push the onion to one side of the pan and add the beef to the empty space. Sprinkle with 1 Tbsp of water and cook while gently separating the slices.



2. Brown the Soy Sauce

Combine the beef and onion, scraping up any browned bits from the bottom of the pan as you stir. Once the beef is almost cooked through, move everything to one side and increase the heat to medium-high.



Add 2 Tbsp of soy sauce to the empty space and let it simmer until its aroma becomes rich and fragrant. Mix everything together and continue cooking briefly.



3. Simmer with Tomato Juice and Red Wine

Add the sauce base and bring to a boil. Cover and simmer over low heat for about 15 minutes. Remove the lid and cook over medium-high heat for another 2 minutes, allowing the sauce to reduce slightly. Turn off the heat, add ½ tsp of butter, and stir until combined.



Taste and adjust the seasoning with a pinch of salt, if needed. Serve over warm rice and finish with a small spoonful of plain yogurt.



Akari's Recipe

Hayashi Rice with Browned Soy Sauce

Ingredients (Serves 2)

- 7 oz (200 g) thinly sliced beef
- 1 onion (about 7 oz / 200 g), thinly sliced
- 1 Tbsp all-purpose flour, for coating the beef
- 1 Tbsp butter, for cooking
- 2 Tbsp soy sauce
- ½ tsp butter, for finishing
- A pinch of salt, to taste
- Plain yogurt, for topping
- Warm cooked rice

Sauce Base:

- 1 cup (240 ml) unsalted tomato juice
- ½ cup (120 ml) red wine
- 3 Tbsp mirin
- 1 bay leaf, if available

