



PASSION IS COOKING

## Passion Is Cooking

By Anita Heidema & Dario Tomaselli

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Serves 4 peoples

### Beef Fondue (Fondue Chinoise)

**Cooking Info-** Fondue Chinoise is a Chinese Hot pot prepared with a simmering aromatic beef broth at the centre of the dinner table, containing a variety of East Asian ingredients. Typical hot pot include thinly sliced meat, vegetables, mushroom, tofu.

### Ingredients:

- 4 cups (1 lt) low sodium beef broth
- 2 tbsp (10 gr) soy sauce
- 2 tbsp (10 gr) dry sherry
- 3 thin slices ginger root
- 2 green onions slice
- 1-cup (250 gr) light mayonnaise
- 1 pc star anise spice seed
- 3 tablespoon (20 gr) chipotle chile
- 11/2 pound (725 gr) thinly sliced strip loin steak
- 3 Portobello mushroom.



**PREP TIME**  
**15 MIN**

**COOK**  
**45 min**

**READY IN:**  
**1 HR**

## Method

- 1- Combine broth, soy sauce, sherry, ginger and green onions in a medium saucepan or fondue pot.
- 2- Bring all the ingredients to a boil, when come to a boil lower the heat and let it simmer for 15 min
- 3- Mix the mayonnaise with the chipotle and set aside as a dip sauce.
- 4- Cut the steak in thin slices and the Portobello into ¼ inch thick slices and arrange on a platter.
- 5- Bring the broth to a boil insert the meat and mushroom on fondue stick, place in hot broth.
- 6- Cook for 3 to 4 minutes until meat is cooked through.
- 7- Serve with chipotle mayonnaise.

This is classical. Other options are vegetable partially cooked for the beef fondue.

Oil fondue you have many other options if you want to do as well for another night.

Bon Appetit.

**Wine Pairing- Pinot Noir**

**Juice Pairing- Pomegranate Me A Wish**

**Dario Tomaselli & Anita Heidema**

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