

Cucumber bites with Maille old style Dijon mustard beef salad.

Recipe for 4 persons



Description

Cucumber slices stuffed with a hot chili beef boston salad.

Note

You could replace the honey with some shred plam sugar, you could also play with the different hot chili.

Ingredients

The ingredients

- 2 Unit(s) Cucumber
- 240 Gr Boston cut beef
- 0.50 Unit(s) Red onion
- 0.50 Bunch(es) Mint
- 6 Sprig(s) Fresh cilantro
- 15 Ml Fish sauce Nuoc-mâm
- 1 Unit(s) Lime
- 15 Ml Maille grain mustard
- 5 Ml Honey
- 1 Unit(s) Bird's eye chili
- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

The preparations

Cut the cucumber in 2 cm slices, empty the centre by leaving a little bite of flesh at the bottom. Chop the mint, the red onion, empty and chop the chili. Pick the cilantro leaves, squeeze and strain the lime juice.

The beef

Season the beef on each sides, in a hot pan with vegetable oil sear the beef 2 minutes on each sides (depending on the size of the piece) and let it rest for 5 minutes, the meat should be medium rare. Then mince the meat in small and thin stripes.

The garnish

In a bowl, mix the onion, the mint and the chili. Add the lime juice, the honey, the nuoc-mâm, and the Maille old style Dijon mustard, mix it well. Add the meat, mix it again and fix the seasoning.

The plating

Garnish the cucumber with the beef salad, finish with the cilantro leaves.

Bon appétit!