

Lemongrass and lime marinated beef salad with fresh herbs

Recipe for 12 tapas

Description

Salad of beef prepared as a ceviche with lime juice, lemon grass, Thai chili, red pepper, carrot, mint and Thai basil.

Note

Thai chili is one of hottest peppers. Wear gloves to cut it, and be careful not to clean your cutting board with hot water because the vapor created by its residues can be very irritating.

Ingredients

For the salad

- 400 Gr Beef fondue
- 2 Unit(s) Lime
- 50 Ml Fish sauce Nuoc-mâm
- 1 Unit(s) Carrot
- 1 Unit(s) Red pepper
- 1 Unit(s) Shallot
- 4 Sprig(s) Mint
- 4 Sprig(s) Fresh cilantro
- 1 Unit(s) Bird's eye chili

Preparation

- Preparation time **30 mins**
- Resting time **30 mins**

General preparation

Juice the limes. Remove the outer layer of the lemongrass sticks and finely slice them before crushing them with a mortar. Cut the carrots into thin strips using a mandolin. Cut the red peppers into small cubes. Cut the Thai chili in half lengthwise and remove the seeds and slice it. Cut the beef into thin strips. Chop the mint and Thai basil. Chop the shallots.

Beef preparation

Mix the lime juice with the lemon grass, chilli, fish sauce and beef. Marinate the beef in this mixture for 30 minutes to 3 hours.

Crunchy vegetables

Mix all of the vegetables with the herbs and the marinated beef.

Plating

On a nice plate, place the colorful vegetables as you wish, and then garnish with the slices of beef.

Bon appétit!