

Thai-style beef salad with lemongrass chili dressing |

Recipe for 12 Tapas

Description

An Asian salad of crunchy vegetables served with rare beef.

Note

Be sure to mix the dressing at the last minute for best results.

Ingredients

For the salad

- 200 Gr Libanese cucumber
- 100 Gr Shallot
- 10 Gr Lemongrass
- 4 Sprig(s) Mint
- 2 Unit(s) Green onion
- 100 Gr Celery
- 100 Gr Carrot

For the sauce

- 1 Unit(s) Bird's eye chili
- 1 Clove(s) Garlic
- 30 Ml Sugar
- 1 Unit(s) Lime
- 30 Ml Fish sauce Nuoc-mâm
- 10 Gr Lemongrass
- 30 Ml Soy sauce

Toppings

- 2 Tbsp Fried oignons
- 450 Gr Boston cut beef

Preparation

- Preparation time **30 mins**

For the preparations

Cut the cucumber into julienne strips.

Peel and cut the carrot into julienne strips.

Finely chop the green onion and celery.

Peel and finely chop the shallot.

Finely chop the cilantro, mint, and lemongrass.

Remove the seeds from the chili pepper and finely chop it.

Finely chop the garlic.

For the salad

In a bowl, mix all the ingredients except the garlic and the chili. Season the beef on each sides, in a hot pan with vegetable oil, sear the beef on each sides until you get a crust, it should be medium rare on the inside. Reserve it on the side for 5 minutes and slice it finely.

For the sauce

In a bowl, mix together the chili pepper, soy sauce, garlic, lemongrass, fish sauce, sugar, and lime juice.

For the plating

Mix the vegetables with the dressing and serve in bowls.

Arrange the beef slices on top and add a little dressing to season.

Add the fried onions as a garnish.

Bon appétit!