



Thai Beef Salad



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 25 MINUTES



SERVES: 4

Ingredients

Salad

- 1 piece eye fillet beef – approx 500g
- 2 – 3 cups mixed salad greens
- ½ cup mint leaves
- ½ cup coriander leaves
- ½ cup Thai basil leaves
- 2 kaffir lime leaves, centre veins removed and finely sliced
- 2 lebanese cucumbers sliced on the diagonal
- 2 long red chillies, seeds removed & finely sliced
- 250g cherry tomatoes, halved
- 1 small red onion, sliced
- 1/3 cup deep fried shallots
- 1/3 cup roasted peanuts, coarsley chopped

Dressing

- 1 garlic clove, finely chopped
- 1 tbsp finely chopped coriander root and stem
- 2 tbsp fish sauce
- 1/3 cup lime juice
- 2 tsp soy sauce
- 1 ½ tbsp grated palm sugar

Method

Preheat the oven on CircoRoast at 220°c.

Place the beef on the wire rack over a multipurpose pan that has been lined with baking paper.

Brush beef with olive oil. Insert the MultiPoint MeatProbe into the centre of the beef.

Place beef into the oven on shelf level 3 and connect the probe to the oven. Select the MultiPoint MeatProbe to 54°c and high steam

When beef is cooked allow to rest for 10 to 15 minutes before slicing thinly.

Combine the salad ingredients reserving the peanuts & shallots for serving. Arrange the beef slices over the salad.

Combine the dressing ingredients and mix well. Drizzle over the salad and sprinkle with peanuts and shallots.

Notes