

luke mangan



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Salt Grill P&O



DRUNKEN BEEF SALAD

6 pax

Ingredients:

- 1 kg Beef fillet, cleaned
- 50g Kosher salt
- 50g Soft brown sugar
- 1 Green mango, peeled and julienne very fine
- 50g Eschallots diced
- 2 Mild red Chilli deseeded and diced
- 2 Kaffir Lime leaf cut small
- ½ bunch Coriander root, washed and chopped fine
- 3Crisp eschallot
- 5g Sesame seeds toasted
- 20g Confit garlic
- 20gPickled ginger
- Eschallot oil, from frying off the eschallots
- Fish sauce, to taste
- 1 juicy lime juiced
- Extra virgin olive oil, to taste
- 20g Rice, browned and the crushed fine
- ½ bunch Coriander chopped fine
- ½ bunch Mint chopped fine
- Green Tabasco, to taste
- Rose alcohol, to taste

Method:

- Take the beef fillet and clean so that there is no fat around any of the meat. Cut into pieces so that they fit on an Asian spoon.
- Mix the brown sugar, kosher salt together and rub on the beef. Cure for 10 - 15 minutes, wash off and very quickly seal in a hot pan so that the beef is still rare, cool.
- When cool slice into bite size pieces and place on a tray, serve room temp.
- For the dressing, in a large bowl place the rest of the ingredients except the rice powder and green mango in and mix, taste and season.
- Place a piece of the beef on a Asian spoon, then sprinkle the rice powder on top, then some of the julienne green mango and finish off with some of the dressing, SERVE.

