

VIETNAMESE BEEF SALAD



USED BRESC PRODUCTS



Chopped shallot 1000g



Ginger puree 450g



Green & red chilli WOK
450g



Lemongrass puree 450g

INGREDIENTS

4

For the salad

- 20 g Bresc Shallot, chopped
- 10 g Bresc WOKchilli
- 10 g Bresc Lemongrass puree
- 10 g Bresc Ginger puree
- 500 g beef sirloin
- 10 g soy sauce
- 5 g soft, brown sugar
- 20 g soy oil
- 1 Granny Smith apple
- 20 g pomegranate pips
- 10 g Thai basil
- 10 g coriander
- 10 g mint
- 20 g deep-fried onions
- ¼ head green lettuce

For the dressing

- 12 g sugar
- 1 lime, grated peel and juice
- 10 g fish sauce
- 5 g Bresc WOKchilli
- 40 g water

PREPARATION METHOD

Puree the shallot, red chilli, lemongrass, ginger and the oil to a paste in the kitchen machine. Slice the beef sirloin thinly and stir in the spice paste, sugar and soy oil. Leave it to marinate for at least one hour. For the dressing, mix all the ingredients together well. Stir-fry the meat quickly and crisply in some oil. Chop the apple into julienne and mix all the ingredients together. Serve the salad immediately with some deep-fried onions.