

## VIETNAMESE BEEF SALAD



### USED BRESC PRODUCTS



Bresc Chopped shallot  
1000g



Bresc Green & red chilli  
WOK 450g



Bresc Lemongrass puree  
450g



Ginger 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.