

# asian beef salad



This is a fusion cuisine summer classic, that tastes great in a Berlin back yard. It also leaves room for a dessert ;-)

# asian beef salad

min  
5  
10  
15  
20  
25  
30  
35  
40  
45  
50  
55  
60

- |                               |                              |
|-------------------------------|------------------------------|
| 1-1,5 kg fresh fillet of beef | 1 bunch of fresh mint        |
| soy or peanut oil             | 1 bunch of thai basil        |
| 4 carrot                      | 1 bunch of cilantro          |
| 3 stalks of leek              | 1 bunch of chives            |
| 1 onion                       | 4 spoons of soy sauce        |
| 1 cucumber                    | 2 spoons of sesame oil       |
| half a dozen small radishes   | 2 spoons of asian fish sauce |
| 300 g cherry tomatoes         | 2 limes                      |
| radicchio + arugula salad     | 1 fresh chili                |
| salt + pepper + sugar         | basmati rice                 |



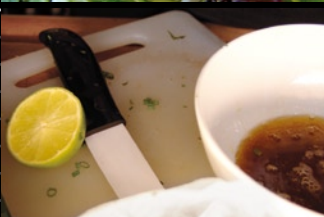
1. Wash the **fillet of beef** and dab it. Fry the fillet from all sides in hot **soy or peanut oil** to seal in the juices. Then cook it gently until it is medium. Add **pepper** and put it aside.



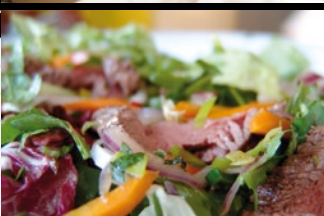
2. Cut the **carrots** into matchsticks, slice the **leek** and the **onion** into fine rings and use the hot pan to stew them shortly.



3. Cut the **cucumber** and the **radish** into matchsticks and slice the **cherry tomatoes** twice. Wash the **salads** and pluck the bigger leaves into smaller pieces. Cut the **herbs** and toss all the ingredients.



4. For the dressing mix **sesame oil**, the **soy** and the **fish sauce** with the juice of 2 **limes**. Season it with **salt and pepper** and a hint of **sugar**. To spice it up to your liking add a sliced **chili**.



5. Cut the **fillet** into thin slices and mix it with the salad and the dressing.



6. The salad is a perfect starter. As a main course we recommend to serve it with freshly steamed **basmati rice**.