



## Thai beef salad

Gaggenau Appliance:  
Preparation Time: 15 minutes  
Cooking Time: 45 minutes  
Serves: 6

### Ingredients

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#### Beef:

1.2kg beef (fillet, rump)  
Oil  
Salt and pepper

#### Salad:

2 Lebanese cucumbers, peeled and sliced  
½ bunch of mint, torn  
½ bunch of coriander, torn  
1 tablespoon olive oil  
2 pinches of sea salt  
2 handfuls of roasted salted peanuts  
2 tablespoon fried shallots

#### Dressing:

2 shallots, finely diced  
2 lemongrass stems, finely chopped  
2 long red chillies, seeded and chopped  
3 cloves garlic, crushed  
2 tablespoons palm sugar, grated  
4 tablespoons fish sauce  
6 kaffir lime leaves, very thinly sliced  
Juice of 4 limes

### Method

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#### Preparation:

1. Heat up a frying pan until hot. Season the beef with salt and pepper and rub with oil. Sear on all sides and remove from pan. Using the Automatic program for Beef tenderloin, place the beef in the oven on a solid tray with a core temperature of 60°C (medium rare). Cooking time will be approximately 30 minutes. 2. When cooked, remove from the oven and rest for 15 minutes. Thinly slice and set aside. 3. To make the dressing, in a small bowl combine the diced shallots, lemongrass, fish sauce, chillies, sugar, lime leaves, lime juice and half of the coriander. 4. To finish, place the sliced beef on a platter and arrange the cucumber, mint and the remaining coriander beside the beef. When ready to serve, spoon over the dressing and sprinkle with nuts and fried shallots. Any unused dressing can be refrigerated in a tightly sealed jar for a couple of days.