

Spicy beef salad with Maille honey mustard |

Recipe for 4 servings



Description

A raw vegetables salad with a hot chili vinaigrette, topped with sirloin steak.

Note

If you like spicy dishes you could switch the Maille honey mustard for the Maille extra hot mustard.

Ingredients

For the salad

- 400 Gr Sirloin steak
- 1 Unit(s) Boston lettuce
- 0.50 Unit(s) Radish bunch
- 1 Unit(s) Carrot
- 1 Unit(s) French shallot
- 0.50 Unit(s) Cherry tomatoes box
- 1 Unit(s) Red hot chili
- 2 Clove(s) Garlic
- 1 Unit(s) Lime
- 30 Ml Honey mustard maille
- 30 Ml Vegetable oil
- 8 Sprig(s) Fresh cilantro
- 30 Ml Peanuts

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **400 F°**
- Resting time **5 mins**

The preparations

With a peeler, peel the carrot and make some thin stripes. Chop the hot chili and the garlic. (Empty

the chili first).Mince the radish and the french shallot, cut the tomatoes in half.Squeeze the lime and strain the juice.Ciselez the cilantro and crush the peanuts.Remove the heart of the lettuce and cut it in quarter.

The sauce

In a mortar, put the garlic, the chili and a pinch of sea salt, reduce it in paste. Add the lime juice, the mustard, the oil and emulsify it.

The sirloin steak

Cut the meat in two pieces of 200 g, season it on both sides, in a hot pan with vegetables oil sear the meat on both sides 2 minutes to get a nice coloration. Reserve it 5 minutes, we want it medium rare.

The salad

In a bowl, put all the vegetables with half of the sauce and mix it well.

The plating

Slice the beef in 1 cm stripes.In a bowl plate, put a generous dome of salad, garnish with half of a sirloin, add some cilantro and peanuts, finish it with a spoon of sauce.

Bon appétit!