

THAI SALAD WITH GRILLED BEEF

INGREDIENTS:

2 Qulinarna Uczta beef steaks (e.g. flank)
1 carrot
1 pear
1 mango
1 avocado
100 g cherry tomatoes
1 small chilli pepper
150 g corn salad
1/2 bunch parsley leaves
a few tablespoons of the ready vinaigrette sauce
1 tablespoon black sesame for decoration
salt, freshly ground pepper

PREPARATION:

1. Finely chop the chilli pepper. Sprinkle meat with salt and freshly ground pepper. Cover with chilli pepper and put in a cool place for several minutes.
2. Put marinated beef on a hot grate and grill for about 3-4 minutes on each side. Then set aside for a few minutes, allowing meat to rest.
3. Prepare salad: peel and slice (or cut into strips) carrot, pear, mango and avocado. Mix vegetables with the corn salad, parsley and halved cherry tomatoes.
4. Cut the steaks into slices (across the fibres) and put on the salad. Pour vinaigrette and sprinkle with black sesame.