

RECIPE THAI STYLE PEANUT DRESSING

This is an authentic Thai style of peanut dressing that you can use for all sorts of proteins such as chicken, fish and beef.

Ingredients

Beef flanks 200g
Peanuts 60g
Red chilli 1-2
Garlic clove 1
Coriander leaf 20g
Palm sugar 30g
Fish sauce to taste
1 whole lime
White cabbage cup
Few stems of mint and coriander



Method

Season the beef with salt, pepper and vegetable oil and grill for 3 minutes each side. Rest for at least 10 minutes and slice into 1cm strips.

Peanut sauce

Chop palm sugar (to make it easier to melt) and put into a mixing bowl.

Roast peanuts and chop into rough chunks. Fine chop chilli, garlic and coriander and add all to palm sugar.

Add fish sauce (start with 1 table spoon) and 1 tea spoon of hot water, squeeze half of lime to begin, then add some more to taste.

Make cabbage cups with flat part of the cabbage.

