

## **ORIENTALE BEEF SALAD**

### **Ingredients-SERVES 2**

1x10 oz sirloin steak  
10g schewan peppercorns  
40g oil  
15g sesame oil  
20g oyster sauce

### **Soy and sesame dressing- SERVES 6-8**

50g chopped spring onion  
50g sesame oil  
60g Diced red pepper  
25g Soy sauce  
16g Olive oil  
34g oyster sauce  
30g sweet chilli

### **For the garnish**

Chinese leaf, fresh coriander

### **Method-beef**

For best results marinate the beef for 24 hours before. Mix the sesame oil, vegetable oil and oyster sauce together. Crush the schwan peppercorns and add to the mix. Cover the steak and leave to marinate. Heat a non stick frying pan (skillet) and sear steak on either side, remove from the pan and place in a pre-heated oven (200°) and cook to preferred stage. Once cooked to your liking leave to rest before slicing.

### **Method –soy and sesame dressing**

In a pan place a little olive oil. Add the spring onion and diced red pepper and gently fry. Then add the oyster sauce and sweet chilli. Finally add the remaining olive oil and sesame oil, and remove from the heat. Once again this can be made well in advance as the flavour will improve over time.