

Lilly Higgins's Crying Tiger Salad

Crying Tiger Salad

Ingredients

2 medium sirloin steaks
2 tbsp Thai fish sauce
Juice of 1 lime
1 tsp ground chilli pepper
1 tsp brown sugar
1 tbsp chopped coriander
1 tbsp finely chopped spring onion
1 tsp sesame seeds
½ cucumber, thickly sliced into rounds
1 bunch coriander
1 bunch mint
3 spring onions, finely sliced
6 radishes, sliced
2 limes, cut into wedges

Method

Season the steaks on both sides.

Heat a cast-iron frying pan over a high heat.

Place the steaks on the hot pan and cook for 3-4 minutes on each side for a medium rare steak.

Remove from the pan and leave to rest.

Meanwhile mix the dressing ingredients together.

Place the fish sauce, lime juice, chilli pepper, brown sugar, one tablespoon of finely chopped coriander, spring onion and sesame seeds into a jar.

Screw the lid on and shake well so everything is combined.

Pour the sauce into a dipping bowl.

Arrange the mint and coriander leaves on a serving platter.

Scatter over the sliced radishes, spring onions and cucumber slices.

Slice the steak and place on the bed of herbs.

Scatter with a few more torn herbs and serve with lime wedges, the dipping sauce and some freshly cooked egg noodles or rice