

Dilmah Pure Peppermint Infused Beef Salad with Spicy Dressing



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine
- Activities Name
Tea Inspired Lunch Corner

Used Teas



t-Series Pure
Peppermint Leaves

Ingredients

Dilmah Pure Peppermint Infused Beef Salad with Spicy Dressing

- 900gm Sirloin steak
- 300ml Water
- 3 tbsp Dilmah Pure Peppermint Tea
- For taste Salt
- 5-8 Black peppercorn



For the salad

- 100gm Shallot (thinly sliced)
- 15pc Cherry tomato (wedges)
- 50gm Coriander leaf (garnish)
- 3-4pc Kaffir lime leaf (julienne)
- 100gm Lettuce leaves (romaine lettuce, red oak)
- 200gm Kyuri or cucumber (peeled, deseed, cut batonnet)
- 1pc Red chili (deseed, julienne, to garnish)
- 20gm Mint leaves (to garnish)
- To taste Salt, pepper

For the spicy sauce

- 200ml Thai chili sauce
- 80ml Lime juice (fresh squeeze)

Methods and Directions

Dilmah Pure Peppermint Infused Beef Salad with Spicy Dressing

- Boil the water remove from heat pour in tea.
- Stir it and let steep for 15-20 min.
- Slightly crush the black peppercorn.
- Slice the beef roughly 220g/pc. Season the beef with salt and crush peppercorn.
- Pour in all the ingredients in vacuum bag with the sirloin and sealed it.
- Leave it for overnight in a chiller the flavor to synchronize.
- Remove the sirloin steak from the bag, pat dry. Season with a bit salt and grill the beef till medium. Let it rest 5-10min before slicing it. Thin sliced, placed aside. Or it can be guest preference for the meat doneness.

For the salad

- In a mixing bowl place all the lettuce, kyuri, cherry tomato and kaffir lime leaf.
- Spoon few spoons of the sauce and tossed the salad. Season with salt and pepper if needed.

For the spicy sauce

- Pour the Thai chili sauce and lime juice into a mixing bowl. Mix well. Can add more lime juice if need more acidity.

Assembly / Finishing

- After tossing the salad line the lettuce on a plate, arrange the beef around the salad.



- Garnish with julienne chili, mint leaf and coriander leaf. Drizzle some of the sauce around the beef and salad.
- Refer to picture.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 31/03/2025