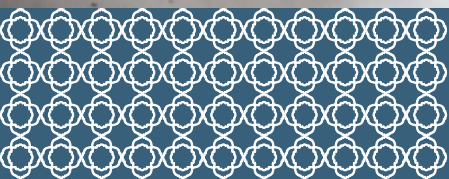


MERLOT

Paired with **TERIYAKI BEEF**



**FLEUR
DU CAP**
Alive with Flair

Wine Notes

Our Essence du Cap Merlot is a ruby coloured red with aromas of dark mint chocolate and plums, underlined by elegant wood spices.

Serves: 4 | Difficulty Level: Easy



Ingredients

Beef

100g sirloin, sliced thinly
200g corn flour
1L vegetable oil

Sweet chilli sauce

4 tsp fish sauce
4 tbsp plum sauce
2 tsp sugar
3 tsp Worcester sauce
2 tbsp oyster sauce
3 tsp vinegar
½ a lemon, juiced
2 tsp sesame seeds
1 tbsp honey
Salt to taste

Salad

Baby lettuce leaves
Mange tout, slice very thinly
Baby corn, slice into rounds
Red onion, halve, slice thinly
Exotic mushrooms, slice thinly
Cherry tomatoes, sliced
Toasted sesame seeds
Bean sprouts
Carrot, julienne
Radish, thin slices and julienne

Garlic emulsion

500ml olive oil
200ml milk
1x garlic clove, peeled

Method

Beef

Add the corn flour into a mixing bowl. Coat the sliced sirloin with the corn flour by patting it down on either side in the mixing bowl. Bring the vegetable oil up to a simmer in a deep frying pan or pot. Place the coated sirloin into the hot oil and fry until golden brown and crispy.

Salad

In a salad bowl, add the baby lettuce leaves. Add the rest of the salad ingredients on top of the lettuce leaves and then toss the salad to mix.

Sauce

Combine all of the ingredients in a mixing bowl and stir well.

Garlic emulsion

In a blender, add the garlic clove and the milk. Blend the garlic and milk for 20 seconds before adding the oil in slowly, so that the mixture thickens. When the emulsion is at your preferred consistency, garnish it with coriander.

Plating

Add the fried sirloin into a portion of the sweet chilli sauce and toss lightly. Place some salad onto a dinner or serving plate, top the salad with the fried sirloin, and garnish with the remaining sweet chilli sauce and garlic emulsion.

Enjoy this recipe, share your cooking flair with us today #ShareYourFlair