



## Sticky Beef Short Ribs with Watermelon, Radish, Ginger and Coriander Salad and Num Pla Dressing

**Bradd Johns, Executive Chef  
Crowne Plaza, Adelaide**

**3<sup>rd</sup> April, 2011 at the Adelaide Showground Farmers Market demo kitchen**

### **SHORT RIBS**

#### **Ingredients**

2 whole short ribs	2 lemongrass, smashed
master stock	100g coriander seeds, toasted
4lt chicken stock	4 oranges, zest of
60g ginger, sliced not peeled	400ml shao xing rice wine
6 cloves garlic, smashed	500ml light soy
3 star anise	300g palm sugar

#### **Method**

Combine all ingredients (except ribs) and bring to the boil. Allow to infuse overnight. Split the short ribs into individual bones, and braise in the liquor until soft. Remove ribs from the liquor and reduce it down to half. Then place the ribs back in, and continue reducing the liquor, periodically spooning over ribs to form a glaze.

### **NUM PLA DRESSING**

#### **Ingredients / Method**

fish sauce  
ginger, chopped  
chilli, chopped  
fresh lime, juice  
palm sugar  
\* whisk together

### **SALAD**

#### **Ingredients**

watermelon, cut in <u>large</u> cubes	pickled ginger
breakfast radish, shaved into discs	coriander, picked
fresh coconut, shaved	coriander cress
spring onion, finely sliced	toasted rice

#### **Method**

Vacuum pack the water melon with 2tbsp of num pla dressing. To serve - remove watermelon from vacuum and mix with the rest of the salad ingredients. Artfully arrange the salad on a plate, and lean two of the ribs against a watermelon cube. Top with coriander cress, toasted rice and some num pla dressing in the well.

### **ASFM SHOPPING LIST**

#### **Ingredients**

beef short ribs  
chicken stock  
coriander  
ginger, garlic, chilli, oranges,  
spring onion, limes

#### **Stallholders**

Najobe Park Red Angus (site 29)  
Semaphore Pantry (site 41)  
Aay's Fresh Herbs (Site 88) Salad Greens & Kitchen Herbs (Site 90)  
[Patlin Gardens](#) (site 71) [Hart's Vegetables](#) (Site 76)  
Cosmidis (site 74), Tsimiklis (site 54)