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## Warm Salad of Coorong Angus Beef, Chilli, Basil and Bean Sprouts

**Adam Grice**  
The Hilton International Brasserie

Serves 6 people

### Ingredients

500g Angus beef sirloin, well trimmed  
100g bean sprouts  
100g snow peas, julienned  
1 large carrot, julienned  
1 green capsicum, julienned  
2 sticks celery, julienned  
1 small punnet of cherry tomatoes, halved  
1 bunch of basil, leaves picked  
1 knob of ginger  
1 bulb garlic  
4 dried red chillies  
100ml of olive oil  
Salt & pepper  
2 tblsp fish sauce

### Method

Char-grill Angus beef until medium-rare, rest and keep warm.  
In a separate wok heat olive oil, ginger, garlic, and dried red chillies until fragrant.  
Strain and keep oil only.  
Add bean sprouts, snow peas, carrot, capsicum, celery and gently fry.  
Season with salt, pepper and fish sauce.  
Remove from heat and stir through basil and cherry tomatoes.  
Slice beef and arrange a on plate with the warm salad on top.  
Drizzle remaining oil from wok over salad and serve.