

Sometimes amongst our evening collections we get on date or out of date meat. Generally if it?s cooked well even the out of date things are good for the Foxes.

On this occasion we took a bit of a chance on this Topside Roasting Joint. It was out of date so we couldn?t pass it on. So I trimmed all the outside away to create two thick steaks. The trim will be very much appreciated by the Foxes tonight.

This was actually one of the best meals we?ve had for a long time. The flavour combinations were incredibly good!

Marinade Ingredients:-

2 Steaks

1 Tbsp of Oyster Sauce
1 Tbsp of Fish Sauce
1 Tbsp of Soy Sauce (Gluten free for us)
2 Cloves of Garlic, minced
1 Tsp of White Pepper
1 Tbsp of Brown Sugar

Nahm Jim Jaew Ingredients:-

2 Tsp of Glutinous Rice (Raw)
1 Tbsp of Tamarind Paste

3 Tbsp of Fish Sauce
1 Tbsp of Lime Juice
1 Tbsp of Honey
1 Tbsp of Chilli Flakes
2 Tsp of finely chopped Coriander
1 Shallot, diced

Method:-

(1) For the marinade mix all the ingredients and massage into the Steaks. Place in the fridge fully immersed for at least 2 hours.
(2) For the Nahm Jim Jaew dry fry the Rice until it starts popping.
(3) Remove from the heat and allow to cool.
(4) In a grinder, grind to a fine powder.
(5) Combine with the other ingredients and add to the plates as a dipping sauce.
(6) Fry your steak to your liking. We like ours quite rare.
(7) Allow to rest and then slice thinly.
(8) Boil and present your Glutinous Rice using a ramekin to form into a tower.

We served ours with baby Sweetcorn, Mangetout and a slice of Lime.