**WAGYU BEEF TARTARE VN STYLE**

**80 g wagyu beef diced**

**30 g lime dressing**

**1 ptn salad**

**5 g crispy shallot**

**LIME DRESSING : 250ML (15ML/PTN)**

**100 g lime juice**

**100 g fish sauce**

**50 g sugar**

**5 g white pepper**

**1 garlic clove microplaned**

**CUMQUAT SWEET & SOUR DRESSING**

**800 g sugar**

**200 g vinegar**

**200 g cumquat juice**

**300 g fish sauce**

**20 g bird eye chili**

* Bring to boil the sugar and vinegar
* Add the juice and fish sauce, check seasoning and cool down.

**SALAD (1 PORTION)**

**20g Slice red onion**

**30g Pickle star fruit**

**15g Bean sprout**

**5g Slice lemongrass**

**5g Julienne lime leaves**

**5 g julienne red chilli**

**10g Mint leaves**

**10g Coriander leaves**

**5g Crushed peanuts**