**WAGYU PICANHA - PANANG GAENG – STARFRUIT SALAD**

**PANANG PASTE**

**30 g coriander seed**

**16 g cumin seed**

**6 g black cardamom**

**20 g mace**

**4 g cloves**

**6 g black peppercorn**

**16 g salt**

**60 g long dried chili deseeded (30 pieces)**

**20 g shrimp paste**

**180 g red asian shallot**

**120 g roasted peanuts**

**100 g garlic**

**60 g galangal**

**120 g lemongrass white part only**

**20 g coriander roots**

**20 g kaffir lime skin**

**PANANG CURRY**

**720 g curry paste**

**1 kg coconut milk**

**1 kg coconut cream**

**800 g beef stock**

**140 g plam sugar**

**100 g fish sauce**

**60 g tamaring paste**

**10 g lime leaf**

**GARNISH**

**Pea eggplant**

**Lime leaf juliennes**

**Long banana chilies**

**SALAD**

**Starfruit slice and soaked in water**

**Banana chili, charred and cut in angle**

**Shallots or onion sliced**

**Toasted coconut flesh**

**Mint leaves**

**Coriander**

**Thai basil**

**Dragon tongue beans blanched and sliced**

**DRESSING**

**Bird eye chili**

**Garlic**

**Lime juice**

**Fish sauce**

**Palm sugar**

**CRUMBS**

**Garlic chopped and fried**

**Galangal chopped and fried**

**Shallot sliced fried**

**Toasted coconut**