

Chevon Salad Thai salad



Ingredients

250 gms Australian chevon eye of short loin

2 tblsps ginger juice

Salad ingredients

All ingredients should be cut in similar sizes pieces.

1 cucumber, seeds removed, sliced in half rings

1 green mango seeded and sliced thinly

2 slices pineapple, sliced

1 green paw paw peeled and then shredded

1 tbs fish sauce

1 tbs chilli paste

2 tbs jaggery or palm sugar mixed in 2 tbs hot water

Basil leaves for garnish

Method

Rub the meat with 2 tblsp ginger juice and allow to marinate for 2 to 3 hours.

Brush fillet with oil and place under a hot grill, cooking for only 3 minutes on each side.

Allow to rest for 10 minutes.

Cut into fine slivers

Just before serving, in a large bowl, toss all the chopped ingredients. Top with slivers of goat meat.

In a small bowl, mix palm sugar mixture, fish sauce, and chilli sauce.

Make sure flavours balance.

Pour gently over salad and serve at once, with basil leaves as garnish.