FROM OUR KITCHEN

Vietnamese topside rolls with pickled vegetables



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	5 min	15 min	4

01 Ingredients

- [ ] 600 g thinly sliced topside steak, trimmed
- [ ] 4 long, crusty bread rolls
- [ ] 1 cup coriander leaves
- [ ] 4 lettuce leaves

Pickled vegetables:

- [ ] 2 tbsp sugar
- [ ] 2 tbsp rice wine vinegar
- [ ] 2 tsp fine salt
- [ ] 1 carrot, peeled and cut into long batons
- [ ] 1 cucumber, cut into batons (watery middle discarded)

02 Step-by-step method

01 Preheat a ridged chargrill or barbeque to moderately high. Rub the steaks with some vegetable oil and season with salt and pepper. Cook for a minute on each side or until cooked to your liking. You may need to do this in several batches. Transfer to a plate, cover loosely with foil and rest for 5 minutes.

02 Divide the steaks between the 4 rolls. Top with the coriander, lettuce and pickled vegetables. Add chilli, spring onion and soy sauce to taste.

03 For the pickled vegetables: Toss all of the ingredients together well and set aside to pickle for 30 minutes. Drain before serving.

03 Chef's tips

- There are an infinite number of filling options for these tasty Vietnamese rolls. Try shop-bought crispy shallots, mayonnaise, pickled radish, pate, chilli sauce, watercress or mint leaves.