

## Meet Sid Sahrawat

Chef & Owner of Cassia

Chef and restaurateur **Sid Sahrawat** has spent almost nine years making his indelible mark on the Auckland dining scene with acclaimed restaurants Sidart and Cassia.

Renowned for his innovative and inspirational cooking, Sid grew up traveling the world and his exposure to international cuisine influenced his desire to cook.

His first restaurant, Sidart, known for its inventive fine dining and “art on a plate” launched in August 2009 in Three Lamps Arcade, Ponsonby.

In its first year, Sidart was awarded “Best New Restaurant” of 2010 by Metro Magazine and has received numerous accolades since, including 2018’s Metro Restaurant of the Year Awards, where restaurants Sidart and Cassia were awarded the supreme award and runner-up for “Restaurant of the Year,” respectively. Sid was also this year awarded the Lewisham Foundation’s Outstanding Restaurateur for both Sidart and Cassia.

In May 2018, coupled with the news that he was to take over The French Café, Sid announced plans to transition Sidart into a progressive Indian fine dining restaurant, an elevated Indian degustation which Sahrawat describes as “a more refined version of the dishes offered at popular sister restaurant Cassia”. This menu transition took place on July 15 and showcases the best of New Zealand’s produce in a contemporary Indian format that is a more formal and precise execution of the cuisine currently offered at popular sister restaurant, Cassia.

## Thai Beef Salad

### COOKING METHOD

1. Soak the noodles in warm water for 15-20 minutes or until softer.
2. Drizzle a bit of olive oil in a frying pan and turn the hob to high heat. Seal the sirloin in the hot pan on both sides for about 1 minute each and transfer to a resting rack Do not season the beef.
3. To make the dressing, using a mortar pestle pound the ginger garlic and chilli to a coarse paste.
4. Add the palm sugar and pound until the sugar melts.
5. Add the peanuts and then stir in lemon juice and lite soy and check the balance of hot sweet salty sour.
6. If you do not have a mortar pestle use a food processor to blitz into a coarse dressing.
7. Drain the vermicelli well and combine the noodles, mung beans, green beans, cashews, fresh herbs.
8. Slice the beef into thin slices and mix the dressing and mix well.
9. Enjoy!

### INGREDIENTS

#### Black Origin Beef Salad

- 1 pack vermicelli
- 2 beef sirloin steaks (we used Back Origin)
- 5 cloves garlic
- 50 gms ginger
- 2 red chillies or less if you prefer
- 50 gms palm sugar or brown sugar/ muscovado sugar
- 75 gms chopped peanuts or 1 MFB bag of chopped peanuts
- 2 lemons
- 4 tbsp Lite soy
- 100g mung beans
- 150 gms green beans cut into 2 inch pieces and blanched
- 150 gms cashews
- Coriander, basil, mint handful each



Black Origin Sirloin