



Steak Tartare

Servings: 2 people

Prep Time: 30 minutes

Cook Time: 0 minutes

Ingredients:

1. 1 French sourdough baguette sliced and 4 tablespoons Olive oil
2. 3 cornichons, 6 capers, 1 small shallots
3. 2 to 3 tablespoon aioli or mayonnaise, 1 teaspoon mustard Dijon
4. 1 tablespoon teaspoon Worcestershire sauce and Tomato sauce
5. Whole pepper to taste, parsley, tarragon
6. Salt to taste
7. Tabasco to taste
8. 1 egg yolk
9. Finely chop 185g of super fresh eye fillet - perfect for snacks for 2 or a main for 1 (raw dish, so freshness is key!)
10. Chopped chives

Instructions:

1. Brush sliced baguette with olive oil, sprinkle with a pinch of salt, and bake at 200°C until golden brown. Set the croutons aside.
2. Blend ingredients 2 to 7.
3. Check seasoning the mixture needs to be tangy.
4. Mix the sauce into the eye fillet - go heavy on the sauce but add it gradually to taste.
5. Serve on a plate, garnished with chives. Add croutons, and feel free to add pickled red radish, crispy capers, or super thin potato chips for extra crunch. Top with an egg yolk for extra creamy goodness.
6. Bon Appétit!