

# Beef Tartare, Dill Mayonnaise, sun-dried tomatoes and chips - Video Workshop

## Version

Recipe for 2

### Description

Can't go wrong with a tartare.

### Note

Make sure your meat is store under 5°C to avoid bacterias.

### Ingredients

#### Tartare

- 200 Gr Boston cut beef
- 1 Tbsp Capers
- 4 Unit(s) Sundried tomatoes
- 1 Unit(s) French shallot
- 0.50 Tbsp Olive oil
- 2 Tsp Grated parmesan
  
- Salt and pepper

#### Dill Mayo

- 5 Ml Lemon juice
- 5 Ml Dijon mustard
- 100 Ml Vegetable oil
- 1 Unit(s) Egg yolk
- 1 Tsp Dill
  
- Salt and pepper

#### Chips

- 0.50 Unit(s) Baguette
  
- Salt and pepper

### Preparation

- Preparation time **30.00 mins**
- Preheat your **Oven** at **375.00 F°**

#### Things to do before the workshop

Make sure all of your ingredients are out of the fridge. Weigh your ingredients if needed.

You will need :

1 baking sheet, 2 mixing bowls, 1 whisk, 1 cutting board and 1 chef knife.

#### Preparation with the chef

Slice the beef in little cubes. Put aside on a bowl, on ice in the fridge.

Chop the capers.  
Peel and finely chop the shallots.  
Chop the tomatoes.

### Beef tartare

In a large bowl mix together all the ingredients and season to taste.

### Mayonnaise

Mix the lemon juice, the mustard and the egg yolk. Whip slowly adding vegetable oil. Add the dill and season to taste.

### Chips

Cut your bread in slices. Place on a baking sheet with parchment paper. Drizzle some olive oil, salt and pepper on them. Send in the oven at 375F until golden brown.

### Dressing your plates

Mix your mayonnaise with your beef and garnish mixture, season with salt and pepper and taste.

**Bon appétit!**