

Beef tartare, three peppers heart, fingerling potatoes with thyme

Recipe for 4 persons

Description

Sirloin beef tartare stuffed with diced red, yellow and green peppers flavored with chorizo and served with a mixed greens salad seasoned with raspberry vinegar.

Note

The sirloin cut of beef is perfect for tartares; very tasty and tender when served raw.

Ingredients

For the beef tartare

- 320 Gr Boston cut beef
- 50 Gr Spanish chorizo
- 0.50 Unit(s) Red pepper
- 0.50 Unit(s) Yellow pepper
- 0.50 Unit(s) Green pepper
- 2 Unit(s) Shallot
- 30 Ml Capers
- 12 Sprig(s) Chives
- 8 Unit(s) Gherkins
- 8 Drop(s) Tabasco
- 5 Ml Dijon mustard

- Olive oil
- Salt and pepper

For the mixed greens

- 4 Handful(s) Mixed greens
- 15 Ml Raspberry vinegar
- 30 Ml Olive oil

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- Salt and pepper

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- 600 Gr Fingerling potatoes
- 2 Clove(s) Garlic
- 4 Sprig(s) Thyme
- 1 Tbsp Duck fat
- 3 Pinch(es) Sea salt flakes
- 4 Turn(s) Fresh ground black pepper

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

General preparation

Chop the beef in a small dice. Cut the chorizo into small cubes. Cut the peppers into small cubes. Chop the capers and gherkins. Finely chop the shallot.

Three peppers heart

In a small skillet, drizzle some olive oil and let the diced peppers stew with and half the shallots over low heat for 5 minutes. Add the diced chorizo. Season with salt and pepper to taste. Mix. Remove from the heat and cool down in the refrigerator.

Tartare preparation

In a bowl, combine Dijon mustard, Tabasco, the beef, the chopped shallot, shive, capers, gherkins and a dash of olive oil. Mix well. Season with salt and pepper.

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To serve

Serve your tartare using a ring mold. Place a spoon of tartare to cover the bottom, dig a well and lay out the peppers stuffing. Cover with some tartare. Serve with the mixed greens seasoned with salt and pepper as well as the raspberry vinegar and olive oil.

Bon appétit!