

# Knife cut tartare quickly pan seared on each sides, spiced with Maille gerkins, crispy fingerling with tyme and garlic.

Recipe for 4 persons



## Description

A hot and cold way for a classic french recipe, spiced with Maille gerkins, garnish with crispy tyme and garlic fingerling potatoes.

## Note

The Maille brand is offering a lot of sauces choices, so don't have any hesitations switching for another one on this recipe.

## Ingredients

### For the tartare

- 480 Gr Boston cut beef
- 2 Unit(s) Shallot
- 12 Sprig(s) Chives
- 30 Ml Maille gherkins
- 5 Ml Tabasco
- 4 Unit(s) Egg yolk
- 30 Ml Maille mayonnaise
  
- Salt and pepper
- Olive oil
- Vegetable oil

### For the fingerling

- 400 Gr Fingerling potatoes
- 4 Unit(s) Garlic
- 8 Sprig(s) Thyme
  
- Salt and pepper
- Olive oil
- Vegetable oil

## Preparation

- Preparation time **45.00 mins**

### For the preparations

Chop the Maille gerkins, the tyme and the garlic. Cut finely the shallots and the chive. Cut the beef in small cubes. Put the fingerlings in a big pot, cover it with cold water, bring it to boil and cook it for 25 minutes. Refresh it with cold water.

### For the fingerling

Cut the fingerlings in quarter, put it on a baking tray with oliv oil, the tyme and the garlic. Roast it in the oven for 20 minutes until it gets crispy.

### For the tartare

In a bowl, mix the beef with half of the chive, the shallots, the Maille gerkins, the tabasco and the Maille mayo. With a cookies cutter, form 4 tartares, in a hot pan with vegetable oil, sear quickly the tartare on each sides to get a nice coloration.

### For the plating

In a plate, put the tartare with the egg yolk on the top, garnish with the fingerlings on the side and finish with the rest of the chive.

**Bon appétit!**