

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

Recipe for 4 servings or 12 tapas



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
- Vegetable oil
- Olive oil

For the fingerling

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

Preparation

- Preparation time **45 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 olive oil, the thyme 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 gherkins, the tabasco and the Maille mayo. With a cookie cutter, form 4 tartares, in a hot pan with vegetable oil, sear quickly the tartare on each side 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!