

Tajín-spiced beef tataki with mushroom duxelles, light horseradish cream and sourdough crostini

Recipe for 12 tapas

Description

A refined and indulgent winter tapa. Seared tataki-style beef coated in Tajín seasoning brings a subtly smoky, tangy heat. Mushroom duxelles adds depth and richness, while the light horseradish cream provides freshness and character. Everything is served on a crisp sourdough crostini.

Note

To keep the bread crisp, cook the duxelles until all its moisture has evaporated and assemble just before serving. For thin, even slices of beef, let the tataki cool, then place it in the freezer for 10 to 15 minutes before slicing.

Ingredients

Beef tataki

- 600 Gr Boston cut beef
- 30 Gr Tajin spices
- Vegetable oil

Light horseradish cream

- 125 Gr Sour cream
- 115 Gr Mayonnaise
- 30 Gr Horseradish
- 10 Gr Lemon juice
- 0 To taste Salt and pepper
- Vegetable oil

Mushroom duxelles

- 500 Gr Mushroom
- 2 Unit(s) French shallot
- 3 Clove(s) Garlic
- 30 Gr Butter
- 15 Ml Olive oil
- 30 Ml White wine
- 5 Stem Thyme
- 0 To taste Salt and pepper
- Vegetable oil

Sourdough crostini

- 8 Slice(s) Sourdough bread
- 30 Ml Olive oil
- 1 Clove(s) Garlic
- 6 Sprig(s) Chives
- 0 To taste Sea salt flakes
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

Mise en place

Remove the beef from the refrigerator 15 to 20 minutes before cooking. Clean the mushrooms.

Finely chop the shallots, garlic and thyme leaves, then finely slice the chives. Slice the sourdough bread.

Light horseradish cream

In a bowl, combine the sour cream, mayonnaise, prepared horseradish, and lemon juice. Season lightly with fleur de sel and pepper, then mix until smooth, uniform and firm enough to pipe into small dots. Transfer to a squeeze bottle and refrigerate until ready to serve.

Mushroom duxelles

Finely chop the mushrooms with a knife or in a food processor, taking care not to purée them. Heat the butter and olive oil in a large skillet. Sweat the shallots for 2 minutes without browning. Add the mushrooms, garlic and thyme. Cook over medium-high heat for 10 to 12 minutes, stirring regularly, until all the mushroom liquid has evaporated. Deglaze with the white wine and continue cooking until the mixture is nearly dry. Season with salt and pepper, then let cool.

Sourdough crostini

Lightly brush the bread slices with olive oil and arrange them on a baking sheet. Bake for 8 to 10 minutes, or until well browned. Immediately rub each slice with the garlic clove, then let cool.

Beef tataki

Roll the beef in the Tajín seasoning, coating it evenly on all sides. Heat a small amount of vegetable oil in a very hot skillet and sear the beef for about 30 seconds per side, including the edges. Remove from the skillet and rest for 8 minutes. Let cool slightly, then slice very thinly.

Assembly

Spoon about 15 ml of mushroom duxelles onto each crostini. Top with 3 thin slices of beef tataki, arranging them with a little height. Pipe a few small dots of light horseradish cream over the beef. Garnish with finely sliced chives and finish with a few grains of fleur de sel. Serve immediately.

Bon appétit!