



## JERNEJ KITCHEN

# STEAK TARTARE

*Steak Tartare or Beef Tartare is a fabulous French dish with raw beef. It takes about 30 minutes to make, and you can adjust the seasoning to your taste.*

SERVE 6 PEOPLE  
PREPARATION: 30 MINUTES

### STEAK TARTARE

450 g (1 pound) Fillet Steak  
1 shallot, finely chopped  
1 tbsp capers, finely chopped  
2 gherkins, chopped  
1 egg yolk  
1 tsp dijon mustard  
1 anchovy  
1 tbsp Worcestershire sauce  
salt, pepper  
1 tbsp grated lemon zest  
1 tbsp lemon juice, freshly squeezed  
1 tbsp canola oil  
2 tbsp olive oil  
1 tsp cognac or brandy  
1 tbsp parsley, chopped  
1 ½ tsp Tabasco

### MEAT PREPARATION

Place the Fillet Steak in the freezer for 15 minutes. Using a sharp knife, cut the meat into very thin slices. Then, cut into cubes and finely chop the meat, depending on your taste. Add to a bowl and set aside (in the fridge).

### SAUCE

Finely chop the shallot, capers, and gherkins and add them to a plate. Add an egg yolk, anchovy, salt, pepper, grated lemon zest, and lemon juice in a bowl. Mix using an immersion blender. Then, gradually, in a thin stream, add the canola and olive oil while mixing continuously. Add the cognac and chopped parsley and stir into a smooth sauce.

### STEAK TARTARE

Pour the sauce over the shallot, capers, and gherkins. Stir, then add the meat. Stir well and combine with all the ingredients. Season to taste and stir in the Tabasco sauce for spiciness and flavor. Place on a plate and serve.

### TOOLS AND EQUIPEMENT Sponsored

sharp knife  
bowl  
immersion blender