

Asian-style beef and oyster tartare

Recipe for 4 pers

Description

Different flavors for a dish that is relatively well established in Quebec gastronomy.

Note

The amount of time your tartare spends in the marinade will have an enormous influence on the result.

Ingredients

Tartare

- 1 Lb Boston cut beef
- 4 Unit(s) Oyster(s)
- 1 Unit(s) Shallot
- 0.50 Bunch Coriander
- 10 Ml Oyster sauce
- 10 Ml Ponzu sauce
- 5 Ml Roasted sesame oil
- 10 Gr Fresh ginger
- 2 Unit(s) Nori
- 2 Unit(s) Green onion
- 1 Unit(s) Lime

- Olive oil
- Salt and pepper

Preparation

- Preparation time **45 mins**

Setting up

Open the oysters, remove from their shells and cut into tartare.

Cut the beef into tartare and place in a bowl on ice in the fridge.

Thin out the coriander leaves and chop finely.

Peel and finely chop the shallot.

Combine the oyster sauce, lime zest, grated ginger and Ponzu sauce in a bowl and mix.

Thinly slice the green onions (whistles).

Tartare

Add the beef and oyster tartare to the bowl of marinade and leave to marinate for an hour.

Assembly

Line individual circles with Nori sheet. Fill with tartare (check seasoning).

Turn out onto the plate and finish with the green onion whistles.

Bon appétit!