

Beef tartare, smoked paprika mayonnaise, chorizo and fresh herbs

Recipe for 4 persons



Description

Boston beef tartare seasoned with capers, shallots and bound with smoked paprika mayonnaise. This tartare is served with an arugula salad and thin crypsie fries.

Note

Boston cut is ideal for the tartar: inexpensive, very tasty and tender when served raw or rare. Tell your butcher your intention to prepare a tartare and he will offer you a very fresh piece.

Ingredients

For the croutons

- 0.50 Unit(s) Baguette
- 2 Sprig(s) Thyme
- Salt and pepper

For the smoked paprika mayonnaise and arugula salad

- 4 Handful(s) Arugula salad
- 15 Ml Lemon juice
- 15 Ml Dijon mustard
- 2 Ml Smoked paprika
- 200 Ml Vegetable oil
- Salt and pepper

For the tartare

- 480 Gr Boston cut beef
- 1 Unit(s) Shallot
- 5 Sprig(s) Chives
- 5 Sprig(s) Parsley
- 1 Unit(s) Spanish chorizo
- 15 Ml Capers
- Salt and pepper

Potato paille

- 600 Gr Yukon gold potatoes
- Salt and pepper

Preparation

- Preparation time **30 mins**

- Preheat your **four** at **400 F°**

To serve

Serve the tartare using a ring mold and garnish the plate with arugula salad and a few bread croutons. You can decorate your plate using the mayonnaise to draw a few lines as well.

Potato paille

With a mandolin, cut the potatoes into fine juliennes, or into fine slices and then make the juliennes by hand with a knife. Wipe the potatoes or rinse them to remove excess starch, then transfer to the fryer at 375°F for about 3 minutes to blanch them. When ready to serve, drop them back in the fryer until they reach the desired color/crunchiness. Season with salt and place on an absorbent paper.

Tartare preparation

In a bowl, combine the shallot, chives, parsley, capers, chorizo, beef and a little bit of smoked paprika mayonnaise. Mix well and season with salt and pepper.

Arugula and smoked paprika mayo

In a bowl, whisk the egg yolk with the Dijon mustard and lemon juice. Add in the vegetable oil in a drizzle, while whisking constantly until you get a stiff mayonnaise consistency. Season with salt and pepper and add in the smoked paprika.

Season the arugula with the smoked paprika mayo at the last moment.

Croutons preparation

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with olive oil. Season with salt and pepper and sprinkle with chopped thyme. Bake for about 10 minutes until crisp.

General preparation

Cut the beef into small cubes with a knife and keep them a bowl in a cool place. Finely chop the shallots, parsley and chives. Cut the chorizo into small cubes. Finely chop the capers. Chop the fresh thyme. Cut the baguette croutons.

Bon appétit!