

Beef tartare with Japanese, crispy fingerling potatoes |

Recipe for 4 servings

Description

Beef tartare with accents of fresh coriander, ginger and wasabi accompanied by fingerling potatoes crispy.

Note

In order to prepare this recipe in quickie 30 minutes, use pre-cooked potatoes. Fresh ginger can be replaced by Japanese pickled ginger for a nice tangy taste.

Ingredients

For the Japanese tartare

- 480 Gr Boston cut beef
- 20 Gr Fresh ginger
- 100 Gr Red onion
- 8 Sprig(s) Fresh cilantro
- 15 Ml Soy sauce
- 30 Ml Mayonnaise
- 2 Ml Wasabi powder
- 15 Ml Black sesame seeds

- Salt and pepper
- Vegetable oil

For the crispy fingerling potatoes

- 600 Gr Fingerling potatoes
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**

General preparation

Cut the beef into small cubes. Chop the coriander and ginger. Chop the red onion. Toast sesame seeds in a pan a few minutes.

Fingerling potatoes preparation

In a saucepan filled with cold water, place the fingerling potatoes. Bring to a boil, add some salt and cook until tender. Drain and slice 0.5cm thick. In nonstick skillet over high heat, sauté the potatoes in a drizzle of oil until crisp. Season with salt and pepper.

Preparation for the Japanese beef tartare

Mix the wasabi powder and mayonnaise. In a small bowl, combine the beef cubes with seasonings (except sesame seeds) and with a little wasabi mayonnaise to bind it all. Adjust the seasoning.

To serve

On your plate, serve your tartare using a ring mold for a nice presentation. Garnish with a few crispy fingerling potatoes and sprinkle the tartare with sesame seeds.

Bon appétit!