

Beef tataki crusted in mild spices, gremolata sauce, olive oil crostini

Recipe for Tapas



Description

Beef tenderloin crusted with spices and seared, served with a gremolata sauce.

Note

Be careful not to over cook the meat and take it easy on the seasoning.

Ingredients

For the beef tataki

- 240 Gr Boston cut beef
- 15 Gr Paprika
- 15 Gr Cinnamon powder
- 15 Gr Cumin powder
- 15 Gr Ground coriander
- 15 Gr Brown sugar
- 1 Pinch(es) Salt
- 1 Pinch(es) White pepper

For the gremolata sauce

- 3 Clove(s) Chopped garlic
- 8 Sprig(s) Parsley
- 8 Sprig(s) Mint
- 15 Gr Pine nuts
- 1 Unit(s) Lemon
- 1 Unit(s) Orange
- 3 Gr Sea salt flakes
- 5 Gr White pepper
- 12 Chips Parmesan

Preparation

- Preparation time **15 mins**

Preparation

Juice the lemon. Cut the beef into long rectangular sections 4cm x 4cm. Use a peeler to create Parmesan shavings. Pick all the leaves from your fresh herbs. Toast the pine nuts 4 minutes in the oven.

Beef tataki

Gather all the spices then roll to beef strips in the mixture . In a non-stick skillet on medium / high, drizzle some vegetable oil and then sear the beef strips on each side for about 30 seconds. Remove

them from the pan and set aside on a wire rack and let them cool down.

Gremolata sauce preparation

Using a food processor, chop all the herbs then add the olive oil, the lemon juice, the parmesan and the pine nuts then season with salt and pepper to taste.

Plating

In a serving spoon, place two slices of beef tataki with a dot of gremolata sauce on top of each slice. Finish with slice of shaved Parmesan.

Bon appétit!