

Beef tataki with a citrus infused sea salt, mashed new potatoes with roasted garlic, homemade crostini |

Recipe for 4 servings / 12 tapas

Description

A tapas that is famous on our menu, perfect for every occasion, smooth, tasty and wonderfully simple.

Can equally be done on the BBQ.

Enjoy your meal

Note

Vary the quantities of the ingredients of this dish based on your requirement. Can be a tapas or a main dish.

Ingredients

Beef tataki

- 500 Gr Boston cut beef
- 1 Unit(s) Orange
- 1 Unit(s) Lemon
- 1 Unit(s) Lime
- 150 Ml Sea salt flakes

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Mashed new potatoes, roasted garlic

- 900 Gr Fingerling potatoes
- 1 Head(s) Garlic

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Crostini and finishing touches

- 12 Thin slice(s) Baguette
- 12 Unit(s) Micro mesclun

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **30 mins**

Preparation

Take the zest of the citrus fruits and mix them with the sea salt (fleur de sel) then place the salt in an airtight box. Ideally prepare this mixture, 48 hours before. Otherwise you should be able to find it in stores.

Cut the beef into strips, roughly 1 inch squared.

Beef tataki

Season the beef with citrus salt, then in a very hot skillet with vegetable oil, sear the pieces of beef on each side for about 30 seconds.

Reserve them in the fridge.

Mashed new potatoes, roasted garlic

Cut the garlic head in half horizontally, season with salt, pepper and a drizzle of olive oil then wrap in aluminum foil.

Place the garlic in an oven at 365 ° F for about 45 to 60 minutes.

Once cooked and cooled down, squeeze the garlic head to let the cooked cloves come out.

Blanch new potatoes with the skin on in salted water, make sure you have cooked it through by testing with the tip of a knife.

Drain, peel, then mash the potatoes with a fork.

Add a healthy spoonful of butter, garlic confit, continue mashing, then season with salt and pepper if necessary.

Crostini

Cut the baguette in thin slices and place them on a baking tray. Drizzle some olive oil and salt and pepper over everything.

Place the tray in the oven for 6-8 minutes, until lightly toasted.

Plating

Slice the tataki into nice thin slices.

Place a nice spoonful of the mashed potatoes on the plate, fan out some slices of tataki, place a few crostini, and finish with some sprouts.

Bon appétit!