

Beef tataki with a spice crust, artichoke purée with black olive oil

Recipe for 12 Tapas

Description

Flavour and richness in a beautiful pairing. A rich purée accompanied by a spice crusted beef tataki.

Ingredients

Beef tataki

- 2 Unit(s) Beef flank steak
- 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
- 5 Pinch(es) Sea salt flakes
- 12 Unit(s) Parmigiano reggiano

- Butter
- Salt and pepper

Artichoke purée

- 600 Gr Artichoke heart
- 500 Ml Water
- 500 Ml Milk
- 75 Ml Olive oil

- Butter
- Salt and pepper

Preparation

- Preparation time **30 mins**

Preparation

Make parmesan petals with the help of a peeler.

Beef tataki

Combine all of the spices, brown sugar, salt and pepper. Roll the beef in the spice mix on all sides. In a hot skillet with oil, sear the beef until lightly caramelized and then remove from the skillet and set aside. Once cooled, make nice thin slices.

Artichoke purée

Combine the frozen artichoke hearts, water and milk in a sufficiently large pot. Bring to a simmer and cook for roughly 15 minutes or until tender.

Once cooked, transfer to a blender, add the olive oil and a knob of butter. Blend until smooth and creamy and then season to taste with salt and pepper.

Plating

In a small serving dish, make a nice bed of artichoke purée, top with a few slices of the sliced beef

tataki and the sprinkle with fleur de sel and parmesan petals.

Bon appétit!