

Beef tataki with mild spices, toasted bread, whipped goat cheese, candied tomatoes, roasted onion |

Recipe for 12 Tapas



Description

A generous and flavorful appetizer that definitely gets the job done!

Note

We have a sugary and salty blend tastewise, for this recipe. Very important that the beef is seared to a great coloration and that the balsamic reduction is both acid, not bitter and sugary!

Ingredients

Gourmet toasted bread spread

- 4 Thick slice(s) Country bread
- 125 Gr Fresh goat cheese
- 30 Ml 35% whipping cream
- 200 Gr Onion
- 12 Dash Balsamic vinegar reduction
- 360 Gr Boston cut beef
- 1 Tbsp Paprika
- 1 Tsp Cinnamon powder
- 1 Tbsp Cumin powder
- 1 Tbsp Ground coriander
- 1 Tbsp Brown sugar
- 4 Pinch(es) Sea salt flakes
- 12 Unit(s) Cherry tomatoes
- 2 Sprig(s) Thyme
- 1 Leaf(ves) Bay leaf
- 30 Ml White wine

- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **335 F°**

Gourmet spread bread

Beef sirloin

Mix all the spices together until homogeneity with a pinch of salt. Roll the beef on every single one of its sides then sear it with the same logic - on all of its sides - give or take 30secs. Let it rest in the fridge 30-40mins then cut it the thinnest you can.

Goat cheese cream

With a good and strong whisk, whip the goat cheese until smooth and creamy then add up the cream, salt & pepper.

Cherry tomatoes confit

In a small saucepan, throw in the tomatoes, the olive oil, salt & pepper, the thyme and the bay leaf. Add up 120ml of water and the white wine and then off in the oven for 35-40mins at 335F. Make sure they are very soft and juicy.

Garnishes

Mince the onion and colour it in a pan at medium high heat until golden brown with a pinch of sugar, salt and butter. Reserve.

Toasts

Very important to have an old-fashioned, thick bread. On a cooking pan, place the toasts on it with a generous amount of olive oil on every single one of them. Salt & pepper on each, as usual and put them in the oven at 400F for 6 to 8mins. Rub them with a garlic clove.

Montage

The creamy goat spread on the toast, then the tomatoes, the caramelized onions, the reduced balsamic vinegar and at the very top, the beef tataki! Finishing touch is the olive oil and of course Maldon salt.

Bon appétit!