

Chianti crudo; olive oil beef tartare, orange and rosemary on country toast bread

Recipe for 4 portions

Description

A very simple tartare, beef minced finely with a knife, seasoned with fresh herbs, orange zest and Tuscan olive oil.

Note

It goes without saying that you have to accompany your tartar with a good glass of Chianti!

Ingredients

Tartar

- 300 Gr Boston cut beef
- 1 Sprig(s) Rosemary
- 1 Unit(s) Orange
- 1 Unit(s) Lemon
- 2 Leaf(ves) Sage

- Salt and pepper
- Olive oil

Bread

- 4 Slice(s) Country bread

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30.00 mins**
- Preheat your **barbecue** at **500.00 F°**

Preparation

Finely chop the rosemary and sage.

Cut the beef into very small dice and keep it cold.

Squeeze the lemon and zest the orange.

Toast the country bread on the barbecue.

Tartar

Place in a bowl; beef, lemon juice, orange zest, salt, pepper and chopped herbs.

Add a little olive oil, start to mix the meat and the herbs, in order to obtain a nice mixture.

Serve with toasted bread.

Bon appétit!