

Lightly smoked beef tartar, eggplant caviar and potato wafers |

Recipe for 12 Tapas



Description

A classic tartar with a hint of smoky flavor, served with potato wafers and a rich eggplant caviar.

Note

You can always replace the beef with duck or with red deer.

Ingredients

Tartar

- 600 Gr Boston steak
- 2 Unit(s) Egg yolk
- 50 Ml Vegetable oil
- 15 Ml Maille grain mustard
- 30 Gr Capers
- 30 Gr Maille gherkins
- 10 Sprig(s) Chives
- 100 Gr French shallot
- 1 Handful(s) Wood chips for smoking

- Salt and pepper
- Olive oil

Garnishes

- 12 Unit(s) Fingerling potatoes
- 400 Gr Eggplant
- 2 Clove(s) Chopped garlic
- 2 Sprig(s) Thyme
- 5 Sprig(s) Chives

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **deep fryer** at **325 F°**

Preparation

In a hot skillet with a little vegetable oil, sear the meat on all sides and then remove from the pan and let cool down. Smoke the beef in a smoker for 5 minutes.

Finely slice the chives and shallots. Cut the beef, capers and pickles into small cubes. Slice the potatoes with a mandolin, then rinse them twice with cold water to remove as much starch as

possible, then dry them as much as possible.

Eggplant caviar

Cut the eggplant in half. Make small cuts in the flesh of the eggplants to help them cook evenly and then sprinkle with olive oil, salt and pepper. Place on a baking sheet. Sprinkle with minced garlic and thyme and then cook in the oven for about 30 minutes, or until the flesh is cooked through.

Tartar

Start off by making a mayonnaise. Place the egg yolks and mustard in a mixing bowl. Whisk them together and then slowly incorporate the vegetable oil. Add the meat as well as all the garnishes. Combine well and then season to taste.

Chips

Fry the potatoes in a fryer at 160°C until they are nice and golden brown. Season with salt right after removing from the fryer and then place on absorbent paper to remove excess oil.

Plating

With the help of a 10cm ring mold, make a nice circle of eggplant caviar in the center of your plate. Place a nice big quenelle of tartar in the center and then top the tartar with the chips or wafers. Sprinkle with chives.

Bon appétit!