

# Veal tartar, lemon, mustard cream, crumbly bread |

Recipe for 4 servings



## Description

Silky and tasty tartar that will surprise you with its finesse.

## Note

The choice of protein may change, necessarily the seasonings will vary too.

You can also serve this recipe as a dish or tapas.

## Ingredients

### Tartar

- 300 Gr Veal scallop
- 4 Thick slice(s) Soft bread
- 1 Unit(s) Lemon
- 50 Gr Shallot
- 3 Dash Anchovy fillet
- 3 Advanced knife Sriracha sauce
- 0.25 Bunch(es) Chives
  
- Salt and pepper
- Olive oil

### Finish

- 100 Ml Sour cream
- 2 Tsp Dijon mustard
- 1 Tsp Lemon juice
- 2 Unit(s) Caper
- 100 Gr Comté cheese
  
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **45 mins**

### Setting up

Peel and finely chop the shallot.

Zest and squeeze out the lemon juice.

Drain the anchovy fillets and chop them lightly.

Cut the veal cutlets into small cubes (brunoise, tartar), keep the tartar in a bowl in the refrigerator.

Finely chop the chives.

Cut nice slices of bread (thickness 1.5 cm / diameter 8 cm)

### Tartare

#### **Disque de pain de mie,**

Placez les disques sur une plaque de four avec papier cuisson, arrosez-les d'un filet d'huile d'olive recto verso, faites la même chose avec sel et poivre.

Placez la plaque dans le four chaud pour 5 minutes, attention à la coloration.

#### **Mix du tartare,**

Ajoutez dans le bol du tartare, les zestes de citron et le jus, les échalotes, les anchois et un filet d'huile d'olive (2 cuil. à soupe), mélangez délicatement

Assaisonnez de poivre, Sriracha et la ciboulette, goûtez, ajoutez du sel si nécessaire.

Gardez le tartare au réfrigérateur.

### Finish

Cut the caprons in half on the height, arrange to cut the tail in half ideally.

Mix the sour cream with the mustard, lemon juice and season with salt and pepper.

The comté (see the assembly of the plate)

### Assembly of the plate

Place the well-seasoned veal tartar on your toasted slices of bread. Do this outside your serving plate to avoid dirtying it.

On top, grate the Comté cheese, you can now carry your tartar on the plate, slightly off center. Place a half of capron on the top of your veal tartar.

Using a pipette (ideally) or a pastry bag, make dots of mustard sauce, add with the tip of a knife small dots of Sriracha sauce on the mustard sauce.

**Bon appétit!**