

# Vegetable tartar, red pepper coulis and olive oil Financier |

Recipe for 4 personnes



## Description

A fresh vegetable tartar, garnished with feta, a red pepper coulis and olive oil financier.

## Note

Don't be shy to try this recipe with all kinds of different herbs and vegetables!

## Ingredients

### Vegetable tartar

- 100 Gr Carrot
- 50 Gr French shallot
- 100 Gr Zucchini
- 100 Gr Fennel
- 100 Gr Feta cheese
- 0.50 Unit(s) Lemon
- 8 Leaf(ves) Basil
  
- Salt and pepper
- Olive oil

### Red pepper coulis

- 200 Gr Red pepper
- 100 Gr White onion
- 150 Ml Vegetable stock
- 30 Ml Olive oil
- 5 Leaf(ves) Basil
  
- Salt and pepper
- Olive oil

### Olive oil financier

- 50 Gr Flour
- 2 Gr Baking powder
- 2 Gr Salt
- 2 Gr Espelette pepper
- 25 Ml Olive oil
- 1 Unit(s) Egg yolk
- 60 Ml Cream 35%
  
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

### Financier

In a mixing bowl, combine all the dry ingredients, then incorporate the egg and oil. Mix well. Once homogeneous, divide the mixture into small molds.

Cook in the oven at 400°F for 10 minutes.

### Red pepper coulis

Cut the onion and peppers into little cubes. In a sauce pot with a little bit of olive oil, sweat the vegetables for 3 minutes, then add the stock and continue to cook until tender. Transfer to a blender, add the basil and blend well. Pass the coulis through a fine mesh sieve and then set aside in the fridge.

### Tartar

Cut all of the vegetables and feta into small cubes (brunoise). Zest and juice the lemon. Finely slice the basil. Combine all of the ingredients, season with salt and Espelette pepper. Combine with olive oil to finish.

### Plating

In a bowl, with the help of a ring mold, place the tartar mix. Place a financier beside. Pour a serving of coulis into a shot glass so that it can be garnished by the person eating it.

**Bon appétit!**