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## Steak Tartar

## Ingredients

1lb. whole fillet

1 small brown onion, very finely chopped

2 egg yolks

Mustard

Paprika

Worcester sauce

Tabasco

Chili powder

Servings

4

Person

Preparation Time

1

hr

## Preparation

- 1 You will need a sharp knife. Do not get the meat minced at the butchers but rather do it yourself at home, this is hard work but the taste and texture of the tartar is so rewarding that at the end of the day it will be worth it
- 2 Start by holding the knife at the one end of the fillet and scrape it down to the other end, put the meat on your blade in a bowl. Do this until you have scraped all the meat into a mince. During this process remove all of the white sinewy bits and discard those. The less sinew you leave the tastier the tartar
- 3 Get a spoon and fork and mix the tartar through twice by scooping a generous amount of steak and squash it with the fork, thus mixing it. Use as much force as you can. This is the method that you will use to incorporate all of the ingredients
- 4 Start by incorporating the onion into the minced steak
- 5 Add the eggs and a bit of the seasoning (all other ingredients). Incorporate it and have a taste. Use your pallet to discern which ingredients you need more of. Keep on incorporating ingredients until you feel that the tartar tastes right for you. Some people prefer more mustard and some more chili
- 6 Once the meat is minced shape it into a bowl. Toast some bread and serve it with toast and butter.

## Cooks Note

Preparation time: 1 hour; Serves 4

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