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Steak Tartare



Ingredients

450g Filet Steak finely chopped
3 egg yolks
1tbsp Dijon mayonnaise
3 tbsp red onion/shallots finely chopped
2 tbsp small capers
tbsp. Lee and Perrins sauce
sea salt and black pepper to taste
tbsp. oil, not olive oil.

Preparation

1. Mix together egg yolks, mustard and oil to make a mayonnaise,
2. Add in all other ingredients, leave for an hour at least to marinate.
3. Serve with melba toast or French bread slices.

Cooks Note