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*by Joyce Milne*

## 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

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