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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
