

Steak (Biftek) Tartar

Classic French Steak Tartare recipe with raw beef, egg yolk, capers, and mustard. Learn proper preparation techniques and safety tips for this elegant appetizer.

1h 30min

HAZIRLIK

1h 30min

TOPLAM

2

PORSIYON

Medium

ZORLUK

Steak (Biftek) Tartar

Malzemeler

- 8 oz beef
- 2 tbsp fresh chives
- 2 tbsp caper (caparis)
- 2 tbsp shallot
- 2 tbsp pickled gherkins
- 5 tbsp Worcestershire sauce
- 2 tbsp dijon mustard
- 2 egg yolk
- 1 tsp rock salt
- 1 tsp black pepper
- 1 tsp balsamic vinegar

Yapılışı

- Prepare the beef**

Place the 8 oz beef tenderloin in the freezer for 30 minutes to firm it up for easier chopping. Remove any visible fat, sinew, or silver skin with a sharp knife.
- Remove the beef from freezer and cut into ¼-inch strips, then crosswise into ¼-inch cubes. Using a sharp chef's knife, chop the cubes with a rocking motion until the pieces are roughly ½-inch in size but still have visible texture, not a paste.**
- Mix the tartare**

Transfer the chopped beef to a chilled mixing bowl. Add 2 tablespoons minced shallots, 2 tablespoons capers, 2 tablespoons chopped cornichons, and 2 tablespoons chopped parsley.
- Add 5 tablespoons olive oil, 2 tablespoons Dijon mustard, 1 teaspoon Worcestershire sauce, 1 teaspoon salt, and 1 teaspoon freshly ground black pepper to the bowl.**
- Using a fork, gently fold all ingredients together until just combined, being careful not to overwork the meat. Taste and adjust seasoning with additional salt and pepper if needed.**
- Shape and serve**

Chill two serving plates in the refrigerator for 5 minutes. Divide the tartare mixture between the plates and use a ring mold or your hands

to shape into neat 3-inch rounds.

- 7 Create a small well in the center of each tartare portion using the back of a spoon. Carefully separate the 2 egg yolks and place one in each well.
- 8 Serve immediately with toasted bread points, additional Dijon mustard, and extra capers on the side.

?puçlar?

Chill your knife and cutting board in the freezer for 10 minutes before chopping the beef - this helps maintain the meat's temperature and makes cleaner cuts.

Ask your butcher to trim the beef and remove any silverskin or connective tissue, specifying that it will be served raw to ensure they select the best piece.

Soak diced shallots in cold water for 5 minutes to reduce their harsh bite before adding to the mixture.

Use a ring mold or clean tuna can with both ends removed to create perfectly shaped portions for an elegant presentation.

Separate egg yolks carefully and check each one for freshness - they should be bright orange-yellow with no broken membranes.

Taste the mixture before final plating and adjust seasoning gradually - you can always add more salt, pepper, or mustard but cannot remove them.

Keep all ingredients chilled until the final moment of assembly to ensure food safety and optimal texture.

Serve on chilled plates to maintain the proper temperature throughout the dining experience.