



Bright steak tartare with aged cheese



Ingredients

- 280 gram beef steak
- 1 jar of chilli mayonnaise
- 8 apple turnips
- 400 Henri Willig mature cheese
- Vegetable oil
- Plugging ring
- 60 gram fine frisée lettuce
- 1 piece of shallot rings
- 8 pieces of edible violets (flowers)
- 12 mini tomatoes or mini chilli peppers
- Crunchy vegetable chips
- 1 Henri Willig truffle mayonnaise

Steak tartare preparation method

Discover how to use Henri Willig's quality products to take a classic steak tartare to the next level. This recipe shows how to make an impressive and tasty dish with easy-to-follow steps. By combining fresh beef steak and aged cheese, you create a unique taste sensation. Perfect for a special occasion or as a culinary adventure in your own kitchen.

Preparation

- 1: Cut beef steak into fine brunoise (cubes) into tartare.
- 2: Divide old cheese into coarse crumbles and coarsely chop the capers.
- 3: Mix tartar, cheese, capers and the sweet chilli mayo until creamy.
- 4: Grease the cutting ring with a little vegetable oil and spread the tartare in it and press down.
- 5: Divide the fine frisée lettuce, chunky pieces of old cheese, shallot rings, edible violets, vegetable chips, capers and mini tomatoes or mini chilli peppers over the tartare.
- 6: Garnish the plate with drops of mayonnaise.

Ready to make your own steak tartare?

Make an impression with this sophisticated steak tartare. Browse our cheese range in the webshop and start creating this culinary highlight. Simple, elegant and unforgettably delicious. Perfect as an eye-catcher of your dinner.