



Colorful steak tartare



Ingredients

- 280 g beef steak
- 1 jar Henri Willig chili mayonaise
- 8 caper apples
- Henri Willig old cheese 200 gr
- Vegetable oil
- Burger ring
- 60 g finely chopped chicory
- 1 shallot, sliced in rings
- 8 edible viola flowers
- 12 mini tomatoes or mini chili peppers
- Crunchy vegetable chips
- Henri Willig garlic mayonnaise

Bereidingswijze

Preparation

Finely chop the beef steak into the consistency of tartare. Roughly crumble the old cheese and chop the caper apples. Mix the tartare, cheese, caper apples, and sweet chili mayo until smooth. Coat the burger ring with vegetable oil, fill with the tartare mixture, press and remove the ring.

A la minute

Sprinkle finely chopped chicory, crumbled old cheese, shallot rings, edible violas, veggie chips, caper apples, and mini tomatoes or chili peppers over the tartare. Garnish the plate with drops of garlic mayonnaise.

Tip

Do not add additional salt to the tartare. The natural salt crystals in the old cheese provide a wonderful bite.