



Kaviari Maison

BEEF TARTARE



RECIPE IDEAS

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Beef tartare

Serves four

Preparation time: 10 minutes

Cooking time: -

500 g beef fillet · **125 g Kaviari Osciètre Prestige caviar** · 4 shallots · 4 egg yolks · 1 small bunch of flat-leaf parsley · 2 tbsp Worcestershire sauce · salt and pepper

Finely chop the beef by hand with a knife. Finely chop the shallots and parsley. In a bowl, combine the beef with the shallots, parsley and Worcestershire sauce. Season with salt and pepper.

Using a ring mould, shape the tartare directly on each plate: spoon the mixture into the mould, press down gently so that it holds its shape, then carefully remove the mould.

Serve each portion with a raw egg yolk and a generous spoonful of caviar.

