

A top-down view of a wooden bowl filled with finely chopped pink veal tartare. The meat is garnished with small pieces of green onions and a generous mound of dark, glossy caviar sits in the center. The bowl is placed on a white ceramic plate with a black geometric pattern and a gold rim. The entire dish is set against a dark wood background.

Kaviari Maison

VEAL TARTARE



RECIPE IDEAS

Kaviari Maison **Veal tartare**

Serves four

Preparation time: 1 heure

Cooking time: -

400 g trimmed veal fillet from La Boucherie Nivernaise · 2 ripe avocados · 1 mini cucumber · 6 finger limes · 4 limes · 1 tbsp cane sugar · 1 tsp finely chopped Thai coriander · 1 tbsp chives · **100 g Kristal® caviar** · 100 g brocciu (Corsican fresh sheep's milk cheese) · 30 g fruity olive oil (Château Virant) · 4 pansy flowers · a few coriander shoots · fleur de sel · Kampot pepper · Espelette pepper

