



CLASSIC STEAK TARTARE

Fine ingredients are key for this indulgent French classic. Steak tartare is deliciously simple but it's all about finesse – great quality steak topped with a rich Clarence Court egg yolk. Use a heart shaped mould to give the dish a little nod to Valentine's Day. Alternatively, press into a presentation ring and turn out on to the serving plate to present the steak with flair.

Prep time 20 minutes | Serves 2

200g beef fillet
1 teaspoon Dijon mustard
1 teaspoon Worcestershire Sauce
½ teaspoon tabasco sauce
A few cornichons, sliced
Handful of capers
2 shallots, peeled and finely chopped
A few sprigs of fresh parsley, leaves picked
Crackers or pumpernickel bread
1 Clarence Court hen egg
Sea salt
Freshly ground black pepper

Trim and finely chop the beef by hand or pulse in a food processor. Place in a large mixing bowl and add the mustard, Worcestershire and tabasco sauce.

Toss the beef into the flavoursome sauce, cover and place in the fridge whilst you prepare the remaining ingredients. If you are using a mould or presentation ring, press the chopped steak into the mould with a spoon, cover and chill.

Take a large serving plate and carefully turn out the steak. Using fingertips or the back of a teaspoon, make a divot in the centre, where the egg yolk will sit.

Arrange the sliced cornichon, capers, shallots, parsley and bread or crackers around the tartare. Crack and separate the egg, place the golden yolk in the centre of the tartare and serve!



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