



ASIAN BEEF TARTARE

Delicate hand-cut beef fillet, fragrant herbs and rich egg yolk come together in this elegant, flavour-packed tartare. Finished with crisp puffed rice noodles, sesame and a little chilli heat, it's a beautifully balanced dish with plenty of texture and freshness.

Prep time 20 minutes | Cook time 5 minutes | Serves 2-4

For the crispy rice noodles

Vegetable oil

½ a nest of vermicelli rice noodles

Furikake seasoning

A handful of coriander leaves, finely chopped

4 slices of sushi ginger, finely chopped

1 tablespoon soy sauce

2 teaspoons sesame oil

For the tartare

250g best quality beef fillet

2 spring onions, very finely chopped

1 green chilli, seeded and very finely chopped

1 teaspoon black sesame seeds

1 large Seabright Sage egg yolk

Chilli crisp oil

To make the crispy rice noodles, line a large baking tray with kitchen paper. Heat 2cm of oil in a small wok or a deep frying pan until it is very hot. Break the noodles into 6–8 batches and drop each batch into the hot oil, where they will puff and crisp instantly. Remove to the lined tray and repeat with the remaining noodles.

For the tartare, thinly slice the fillet against the grain, stack the slices, cut into matchsticks and then finely dice. Transfer to a bowl and gently toss with the spring onions, chilli, coriander, ginger, soy sauce and sesame oil. Taste and add more soy sauce if desired.

Mound the tartare in the centre of a plate, make a depression in the centre and sprinkle with sesame seeds. Drop the egg yolk into the depression, then top with some of the rice noodles, sprinkle with furikake seasoning and drizzle with the chilli crisp oil, if desired.



[clarencecourt.co.uk](https://www.clarencecourt.co.uk)

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


Clarence Court

