



FUET TARTARE & CONFIT EGG YOLK

A brilliant little drinks snack: salty, savoury fuet chopped fine with cornichons, capers and shallot, sharpened with Dijon and a dash of Worcestershire and Tabasco. The confit yolk on top brings the whole thing together – soft, rich and glossy against all that punchy acidity. Scoop onto slices of good baguette and repeat.

Prep time 10 minutes | Serves 2 as a snack

200g fuet or saucisson sec, skin removed

1 Echalion shallot, peeled

6 cornichons

1 tbsp capers

1 tsp Dijon mustard

½ tbsp finely chopped flat-leaf parsley

Worcestershire sauce, to taste

Tabasco, to taste

1 confit egg yolk

To serve

Baguette, sliced

Finely chop the fuet or saucisson sec, shallot, cornichons, capers and parsley, then place in a shallow bowl.

Stir together with the Dijon mustard and season with freshly ground black pepper, Worcestershire sauce and Tabasco to taste.

Press the tartare into a ring on a serving plate, then top with the confit egg yolk. Serve with slices of good baguette.



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