

Tartare sauce for beef or lamb

HOW TO USE :

-best used with beef filet mignon or lamb tartare

-for canapé, appetizers

<i>Recipe section</i>	<i>Recipe times</i>		<i>Recipe times</i>	
<i>Dressing, mayos & flavoured oil</i>	1		2	
<i>Ingredients</i>	<i>Amount</i>		<i>Amount</i>	
<i>Anchovies</i>	50	g	100	g
<i>Garlic</i>	2 1/2	pc	5	pc
<i>Capers</i>	110	g	220	g
<i>Black pepper</i>	2 1/2	g	5	g
<i>Ketchup</i>	125	g	250	g
<i>Tabasco</i>	40	mL	80	mL
<i>Dijon mustard</i>	300	g	600	g
<i>Pomace oil</i>	450	mL	900	mL
	0	g	0	g
	0	g	0	g
	0	g	0	g

Recipe instructions

-If you have a robot-coupe , it will be easier to make this recipe.

-Using a robot-coupe chop the anchovies, garlic, capers into a smooth paste.

-You can add a little of the ketchup to make it “wet” . (easier to get a smooth textures)

-Remove into a large bowl where you will be able to add everything else.

-Using a Whisk add the remaining ketchup, the tabasco, dijon mustard & black pepper.

-Then you can finish by pouring the oil a little a the time, and whisking just like you would for a mayonnaise.

-Once the sauce is homogenous you can reserve sous vide (if you have).

-Refrigerate for up to a week if sous vide.