



Bright steak tartare with aged cheese



Ingredients

- 280 gram beef steak
- 1 jar of chilli mayonnaise
- 8 apple turnips
- 400 Henri Willig mature cheese
- Vegetable oil
- Plugging ring
- 60 gram fine frisée lettuce
- 1 piece of shallot rings
- 8 pieces of edible violets (flowers)
- 12 mini tomatoes or mini chilli peppers
- Crunchy vegetable chips
- 1 Henri Willig truffle mayonnaise

Preparation

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Cut beef steak into fine brunoise (cubes) into tartare. Divide aged cheese into coarse crumbles and coarsely chop the capers. Mix tartare, cheese, capers and the sweet chilli mayo until creamy. Grease cutting ring with a little vegetable oil and spread the tartare in it and press.

A la minute

Divide over the tartare the fine frisée lettuce, chunky pieces of old cheese, shallot rings, edible violets, vegetable chips, capers and mini tomatoes or mini chilli peppers. Garnish the plate with drops of mayonnaise.

Tip

Do not add salt in the tartare, the old cheese provides a delicious bite and natural salt crystals.