



~Tartare

beef fillet mignon tartare, piquillo pepper ketchup, aged manchego cheese

Ingredients:

- ¾ lb. beef fillet mignon, thinly sliced then chopped
- 4½ tbsp. piquillo pepper, seeded and finely chopped
- ¼ cup ketchup
- 1½ tbsp. shallots, fine chopped
- 2 ¼ tbsp. cornichons very fine chopped
- 2 ¼ tbsp. capers, fine chopped
- ½ red chilli pepper, very fine chopped
- 1 tsp. Dijon mustard
- Frisee or escarole lettuce
- 2 slices of sourdough bread
- 2 tbsp. sherry vinegar
- Salt
- Fresh black pepper
- 1 pinch chives, finely chopped
- 1 pinch tarragon, finely chopped
- 1 pinch parsley, finely chopped
- 1 lime, zested
- 1 small wedge aged Manchego cheese
- Arbequina olive oil

Elaboration:

Prepare a large bowl with an ice bowl underneath to keep the meat cold. Grab the beef and slice into small, thin slices and then finely hand chop the meat.

Piquillo pepper ketchup: add the fine chopped piquillo pepper and mix well with the ketchup; set aside.

To the meat, start adding all the ingredients (shallots, cornichons, capers, red chili pepper, Dijon) to taste. Hold off on adding the piquillo ketchup, the sherry vinegar, and the herbs.

Into a bowl, pick small frisee place in an ice bath for 10 minutes. Set aside for garnish.

Toast the slices of sourdough.

To the meat, start adding some piquillo ketchup and sherry vinegar to taste, it will start binding all the mixture. Season with salt and fresh pepper, finish with the herbs finely chopped, and the lime zest.

To plate:

Use dinner plate or a wooden board, place the tartare into a round mold, press down to mold the fillet mignon into shape.

Using a micro plane, grate some manchego cheese over tartare.

Garnish with the frisée over the top. Serve with bread.