

STEAK TARTARE MAIN

Autumn ALC menu 2024
Main Course
Main Plate | Chip pot

110g	Steak Tartare SR
25g	Steak tartare dressing DK
8g	Shallot confit DK
1 pinch	Parsley - chiffonade
10g	Capers - chopped
1 each	Fresh egg yolk <i>1 pinch Maldon salt and cracked black pepper</i>
3 each	Anchovies <i>Coated in milk and plain flour</i>
4 leaves	Fried parsley
2 slices	Sourdough baguette H2 - toasted
1 portion	Frites <i>1 pinch salt</i>

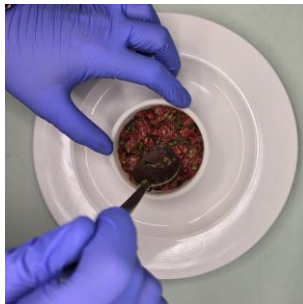
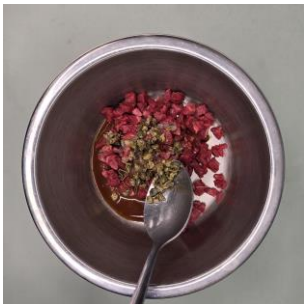


PREP JOBS

1. Fry parsley
2. Bake baguette from frozen at 180°C for 14 min
3. Chop capers
4. Chiffonade parsley
5. Crack eggs and separate egg yolks from egg whites, keep yolks in small container covered

METHOD

1. In a mixing bowl place chopped steak tartare and add steak tartare dressing, confit shallot, chiffonade parsley and chopped capers.
2. Place steak tartare mix inside ring on plate and gently press down with the back of the spoon make a small hole in the middle
3. Place fresh egg yolk in the middle of the tartare and sprinkle with Maldon salt and pepper
4. Dip anchovies in plain flour, milk then plain flour again & then fry in fish fryer until crisp
5. Arrange crispy anchovies on the tartare followed by fried parsley
6. Serve with a portion of frites & toasted baguette on the side



SAFETY STEPS

1. Please follow separate SOP for this dish