

Beef tartar (For 4 person, 16 small rolls)

Meat 150 g beef fillet

Other 16 slices of bread (Baguette)
30 g cream butter
1 egg yolk

Condiments 1 teaspoon capers, minced
1 teaspoon gherkins, minced
1 teaspoon parsley, minced
2 anchovy fillets, minced
1 teaspoon onions, minced
½ teaspoon mustard
1 drop lemon juice
½ clove of garlic, minced
pepper
salt



Garnitur: 16 small onion rings

- Mince the fillet of beef.
- Mix the meat with the capers, gherkins, parsley, anchovies, onion, mustard, lemon juice, garlic, egg yolks, salt and pepper and form into small balls.
- Spread the slices of bread with cream butter and toast it. Occupy the toast bread with the tartar and gratinated with the onion rings.