

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.

