

By: Miguel Ángel Mateos



## Steak Tartare with **White Garlic** and Free-range Eggs



**DIFFICULTY**  
EASY

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**COOKING STYLE**  
EUROPEAN



**AMOUNT**  
4 SERVINGS



**TYPE OF DISH**  
MAIN COURSE



**PREPARATION TIME**  
30 MINUTES



**TYPE OF GARLIC**  
WHITE

### Ingredients

- 2 cloves of 'Big Garlic' white garlic
- 500g of beef tenderloin
- 5g of capers
- 5g of pickled gherkins
- Black pepper
- 10 drops of tabasco sauce
- 2ml of Lea & Perrins sauce
- 5g of fresh chives
- 4 free-range egg yolks
- 8 long hardtack biscuits
- Fresh parsley
- Fine salt

## STEP BY STEP



1. Peel the garlic cloves and chop them finely. Put them to one side in a bowl.
2. Flatten the gherkin along its length, make it into strips and finally chop it into squares, as finely as is possible.
3. Do the same with the capers and the onion (which you will have already peeled) and put them to one side.
4. Chop the meat into small, identical cubes, removing any fat, sinew and dry bits, to keep it as juicy as possible.

5. Using a deep plate or bowl, combine the solid ingredients and then the liquid ones.

That is, the chopped garlic, the gherkins, the capers, the chives, the meat, the pepper (ground to taste), the fine salt, the Lea & Perrins sauce and the tabasco. Stir the mixture well.

6. Finish by placing the free-range egg yolk on top.

The dish is now finished and can be served, all that remains is for the diner to break the yolk and mix it all together to suit their taste.

### FINISHING THE DISH:

7. Place a long hardtack biscuit in a bowl or shallow dish and place 50g of our marvellous steak tartare on top of it, and next place another hardtack biscuit on it and another 50g of steak tartare and finish by decorating it with fresh parsley leaves.

### CHEF'S TIPS Miguel Ángel Mateos:

- It is an international dish, a real classic, which we have revisited adding very fresh, finely-chopped white garlic.
- The taste of the finished dish is really surprising and pleasant.
- The quality of the dish is defined by the quality and freshness of the tenderloin and of course, by our garlic.
- It is a very fast and fresh dish, which needs to be eaten right after preparation.
- The solid ingredients should be really spicy and as fine as possible, except the tenderloin, which must be cut into matching pieces with no sinews or fat, as those would spoil the end result.