

Beef sirloin lollipop marinated in Malabar pepper and rosemary, blanched onion purée |

Recipe for 12 tapas

Description

Fun and delightful tapas recipe, done right with a smooth onion purée!

Note

To keep your onion purée white, don't hesitate to add a little water during cooking to prevent browning.

Ingredients

Beef lollipop

- 480 Gr Boston steak
- 100 Ml Soy sauce
- 100 Ml Balsamic vinegar
- 3 Sprig(s) Rosemary
- 10 Turn(s) Ground pepper
- 24 Unit(s) Skewer sticks
- Salt and pepper

Onion purée

- 500 Gr Onion
- 2 Sprig(s) Thyme
- 1 Clove(s) Garlic
- 75 Gr Butter
- Salt and pepper

Preparation

- Preparation time **45 mins**

Mise-en-place

Cut the beef into 24 cubes, all the same size. Chop the rosemary. With a mortar, crush the Sichuan pepper. Mince the onions. Take the leaves off the thyme and finely chop the garlic.

Beef lollipop

One hour in advance, if possible, marinate the beef into the balsamic, soya, rosemary and Sichuan mixture. Sieve them well and dry them accordingly before searing them 2-3mins in a pan at high heat with a little bit of vegetable oil. Reserve 2-3mins before putting them on the sticks.

Onion purée

Gently melt the butter in a pan. Add in the onions, the thyme and the garlic. Cook it all with a lid on, at medium heat while stirring, for 5 mins. Once the onion is thoroughly cooked, blend it all for 2 mins to get the perfect texture. Season.

Bon appétit!