

# Beef tartar, chorizo, new potato petals, spicy mayonnaise, celery leaves |

Recipe for 4 servings

## Description

A different way of presenting tartar, a new way to experience it, staying with a nice harmony of flavor.

## Note

You can use a frying pan with enough oil to fry the Rattlesnake petals. BE CAREFUL not to do this in the presence of children in the kitchen.

## Ingredients

### Beef tartar

- 400 Gr Boston cut beef
- 2 Tbsp Capers
- 1 Tsp Dijon mustard
- 1 Tbsp Mayonnaise
- 75 Gr Shallot
- 5 Drop(s) Tabasco
- 4 Unit(s) Quail egg
- 0.50 Tbsp Olive oil
- 4 Sprig(s) Parsley
- 20 Unit(s) leaf of celery branch
  
- Salt and pepper

### Potato and Chorizo

- 2 Unit(s) Fingerling potatoes
- 75 Gr Spanish chorizo
  
- Salt and pepper

## Preparation

- Preparation time **30 mins**
- Preheat your **Friteuse** at **375 F°**

### Preparation

Mince the capers and parsley. Clean the potatoes.

Peel and finely slice the French shallots. Clarify the quail eggs (separate the yolks and whites)

Cut the beef into small cubes and set aside in the fridge.

### Beef tartar

In a mixing bowl, combine the mayonnaise, mustard, tabasco, capers and then add the beef.

Mix gently. Add the parsley and season to taste. Set aside in the fridge until ready to serve.

### Potato petals

Finely slice the potatoes with the help of a mandolin and let them rest on an absorbent paper or

towel.

Fry them in your fryer until nice, golden and crispy.

Transfer to a mixing bowl and season to taste.

### Plating

In a nice wide flat plate, with the help of a large ring mold or a spoon, make a nice carpet of tartar to cover a large majority of the plate.

Place the quail yolks in the middle of your tartar carpet.

Garnish with celery leaves here and there, and same thing for the potato petals.

Place little dots of spicy mayo here and there.

Serve the rest of the potato petals in a bowl off to the side.

**Bon appétit!**