

Beef tartare, roasted pine nuts, Parmigiano Reggiano crostini |

Recipe for 12 tapas



Description

On a nice crostini drizzled with olive oil and salt, you will find a nice tartar quenelle. Finished with few Parmigiano Reggiano shavings.

Note

While cutting the beef, it is recommended to fill a bowl with ice and cold water and dispose it under the bowl containing the freshly cut meat, this allows to stay cold and fresh.

Ingredients

Beef tartar

- 480 Gr Boston cut beef
- 100 Gr French shallot
- 25 Gr Pine nuts
- 6 Unit(s) Sundried tomatoes
- 30 Gr Gherkins
- 3 Sprig(s) Parsley
- 12 Sprig(s) Chives
- 3 Turn(s) Fresh ground black pepper
- 2 Pinch(es) Sea salt flakes
- 2 Tsp Maille mayonnaise
- 1 Tbsp Olive oil

- Olive oil
- Salt and pepper

Olive oil and sea salt Crostini

- 24 Thin slice(s) Baguette
- 50 Gr Parmigiano reggiano
- 5 Gr Sea salt flakes

- Olive oil
- Salt and pepper

Preparation

- Preparation time **25 mins**
- Preheat your **oven** at **400 F°**

Mise en place

Cut the beef into small cubes. Toast the pine nuts in the oven until lightly colored, then crush them coarsely. Cut the sun dried tomatoes and the pickles into small cubes. Finely chop the shallot. Chop the chives and the parsley. Cut thin slices of french baguette, about 0.5 cm. Make Parmesan shavings using a peeler.

Beef tartar

In a bowl, combine the beef, the shallots, the dried tomatoes, the pickles, the pine nuts and the herbs. Drizzle with a little olive oil and mayonnaise, season with salt and pepper.

Olive oil and sea salt Crostini

Place the bread slices on a baking sheet. Season with fresh cracked pepper and sea salt. On each slice, place some Parmesan and bake in the oven until the Parmesan melt. Let cool down.

Bon appétit!