

Small crispy potato kebabs with thyme, hanger steak, leek fondue, fresh cheese goat

Recipe for 12 Tapas

Description

Note

Vous pouvez remplacer le fromage bleu par un autre, exemple fromage de chèvre

Une attention particulière est nécessaire sur la triple cuisson des pommes de terre, bien comprendre que chaque étape est importante.

Cela facilite le temps de réalisation, bon appétit

Ingredients

Leek fondue

- 500 Gr Leek
- 1 Piece(s) White onion
- Butter
- Salt and pepper
- Vegetable oil

Fingerling potatoes

- 300 Gr Fingerling potatoes
- 1 Tbsp Duck fat
- 3 Sprig(s) Thyme
- Butter
- Salt and pepper
- Vegetable oil

Hanger steak

- 2 Piece(s) Hanger steak
- 100 Gr Fresh goat cheese
- 10 Sprig(s) Chives
- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**

Prep

Peel the onion and chop finely.

Put the potatoes in salted cold water in a large pot and bring to a boil for 4 minutes.

Chop the thyme.

Slice the leeks in 4, wash them and mince finely.

Leek fondue

In a pot, melt the butter and sweat the onion, add the leeks.

Lower the heat, mix often to soften the leeks. Add a bit of water if needed.

Season with salt and pepper

Fingerling potatoes

Slice the potatoes in thick slices. In a pot, cook them with duck fat for few minutes.

Add thyme, salt and pepper. Bake in the oven for 8 minutes. Don't over cook them if not you won't be able to pick them with the skewers.

Put aside and let cool down on a baking tray.

Hanger steak

In a hot pan, sear the meat on both sides. Bake in the oven for 5 minutes.

Remove from oven, let aside for 10 minutes and then slice.

Plating

On a skewer, pick a potato slice, fold a piece of meat in two and pick. Repeat.

Put the skewers on a baking tray with cooking paper and cover with blue cheese.

Bake in the oven until the blue cheese melt and serve!

Finishing

In a plate, start with the leek fondue, then add two skewers and decorate with chopped chive.

Bon appétit!