

Vegetable tartare, feta cheese and basil, spicy pepper coulis |

Recipe for 12 tapas



Description

All in freshness and subtlety! Lightly pepper coulis and feta cheese go very well together.

Note

Seasoning here is absolutely essential since there are no cooking to proper the flavors up a notch, everything, but the coulis is raw!

Ingredients

Tartare

- 200 Gr Cucumber
- 150 Gr Carrot
- 200 Gr Fennel
- 100 Gr Shallot
- 200 Gr Cherry tomatoes
- 150 Gr Feta cheese
- 10 Leaf(ves) Basil
- 1 Unit(s) Lemon

- Salt and pepper
- Olive oil

Pepper coulis

- 150 Gr Red onion
- 200 Gr Red pepper
- 2 Clove(s) Garlic
- 150 Gr Italian tomatoes
- 3 Sprig(s) Thyme
- 1 Pinch(es) Chili flakes

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**

Mise-en-place

Cut every single vegetable into a brunoise (small cubes). Same goes for the feta, if possible. Zest the lemon out and press its juice. Cut the basil and finely chop the red onion. Cut and dice the tomato and the pepper. Take the leaves off the thyme and roughly chop the garlic.

Tartare

Gently blend all the ingredients together with the Espelette pepper and bind all of their flavors with some olive oil.

Pepper coulis

In a pan on medium heat with a little bit of olive oil, cook the onion, the chilli flakes and the pepper. After 2mins, add in the thyme and the garlic. Lastly, finish with the tomato while adding a little bit of water. Let everything cook and all the flavors come together for 20mins and blend. Cool it off before serving.

Bon appétit!