

Beef & Avocado Tartare

25–35 Min

Ingredients 2 Portions

= Kotányi Produkte

For the beef tartare

200 g	Beef (e.g. fillet), ground or in steaks
1 piece	Shallot, small
2 tbsp.	Capers
1 tsp.	Dijon mustard
1 tbsp.	Tomato puree
1 tbsp.	Olive oil
0.5 tsp.	Organic Oregano, Crushed
0.5 tsp.	Organic Special Sweet Paprika, Ground

For the avocado tartare

2 piece	Avocados
1 piece	Fresh chili pepper, small
1 piece	Lemon
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
	Olive oil
	Capers, to decorate

Preparation

1. Peel and finely dice the shallot. Drain the capers and finely slice.
2. If not using ground beef, use a sharp knife to cut it into thin slices. Add the shallot, capers, mustard, tomato puree, oregano, olive oil and paprika and mix thoroughly. Then season to taste with sea salt and freshly ground pepper.
3. Remove the seeds from the chili and slice the chili very finely. Cut the avocados in half, remove the stone and finely dice the flesh. Season the avocado to taste with the juice of half a lemon, sliced chili, a good splash of olive oil, sea salt and freshly ground pepper.
4. Dish the avocado tartare up in a serving ring onto a plate (or serve in glasses) and arrange the beef tartare on top. Drizzle with a few drops of high-quality olive oil and garnish with the capers.