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Recipe:
Tatar steak



Ingridients:
1/2 kg Roast beef (beef)
1 x clove of garlic
1 x egg
1 x parsley
1 x salt
1 x pepper
1 x paprika
1 x mustard
1 x tomato puree
1 x celery
1 x capers
1 x curry
1 x thyme
1 x rosemary
1 x basil
1 x oregano
1 x nutmeg
1 x pimento
1 x mayonnaise

Difficulty:

General description and procedure:

- Finely grind the meat in a multi-purpose food processor and add minced garlic 1 clove.
- In a mixer, mix well 1 egg, 1 small teaspoon of parsley, 1 to 2 teaspoons of salt, 1 to 2 teaspoons of pepper add more to taste, 2

small teaspoons of paprika, 1 small teaspoon of mustard, a little tomato puree about 1 large spoon, greens, capers, curry, thyme, rosemary, basil, oregano, nutmeg and pimento. Add a little of all the spices in square brackets or to taste.

- At the end, you need to combine point 1 and 2 together and add a spoonful of mayonnaise.

- Let the steak tartare rest for a few hours.

Steak tartare can be served on toasted bread as a side dish or side dish.