

Ox Beef Tartare with Black Truffle



PREP TIME
10 MINS



COOK TIME
5 MINS



TOTAL TIME
15 MINS



SERVES 4 PEOPLE



EASY



Ingredients

200g ox beef rump
1 shallot, ultra finely diced
3 cornichons, ultra finely diced
2 tsp of baby capers, ultra finely diced
1 tsp Dijon Mustard
1 tsp Worcester sauce
Few drops of Tabasco
2 whole black summer truffles
Black truffle oil
Sea salt and freshly cracked black pepper

Method

Start by trimming any excess fat from the rump of ox and finely dice the beef into very small cubes before placing in a mixing bowl.

You can season the beef before serving or you can do it at the table in front of your guests by adding all the ingredients to the diced beef, season well with salt and freshly cracked black pepper.

To serve, spoon the tartare on to each plate with the help of a ring mould to keep a nice cylinder shape. Drizzle some black truffle oil on each tartare and using a truffle mandolin, thinly slice some black truffle on top of each tartare and serve with some toasted brioche bread.

<https://www.bascofinefoods.com/spanish-recipes/ox-beef-tartare-with-black-truffle/>