



Steak Tartare

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 pound beef tenderloin
- 1 egg yolk
- 2 tsp black truffle oil
- Hawaiian red salt or the sea salt of your choice

Instructions

Traditionally, steak tartare is loaded with things like capers, onions, whole eggs, anchovies and mustard. Being a minimalist here is my pared down version. My favorite way to enjoy this raw delicacy is atop slices of toasted flatbread.

1. Trim beef of any excess fat.
2. Finely mince the beef and place in a bowl.
3. Add egg yolk, oil and salt.
4. Mix gently then serve.