

TARTAR OF LOCAL BEEF WITH...

...OSIETRA CAVIAR, OXTAIL JELLY AND CHIVE CREAM



Andreas Krolik – Michelin-star
chef
Finest recipes of the season

For the jelly:

200ml strong oxtail essence
1½ leaves of gelatine

For the chive cream:

120 g high quality crème fraîche
1 dash of lemon juice
1 pinch of sea salt and a pinch of cayenne pepper
2 tablespoons finely chopped chives

Ingredients for 6 persons:

400g lean beef, topside or thick flank
18 capers
6 anchovies
2 egg yolks
60g diced gherkins
60g finely diced shallots
1 tablespoon finely chopped chives
10ml cognac
½ teaspoon horseradish
2 tablespoons top quality strong olive oil
1 pinch cayenne-pepper and/or chilli powder
Fresh, coarsely ground black pepper
Freshly ground sea salt
60g Osietra caviar

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Preparation:

Soak the gelatine leaves in cold water and dissolve in 100ml of warm essence. Then mix with the remaining essence and pour onto a suitable small baking sheet, approx. 2-3 mm high, and cool for approx. 1 hour. It is essential that the sheet is cooled flat to ensure that the resulting jelly has uniform thickness.

Finely dice the meat, preferably by hand but this can also be put through the meat chopper by your butcher.

Finely chop the capers and anchovies and add to the tartar meat with the gherkin cubes, the shallot cubes, the horseradish, the egg yolks and the chives. Mix thoroughly and season well with the herbs. Finally add the olive oil and the cognac and divide evenly into six cooking rings with a diameter and height of 6cm. Press the surface flat, cover with foil and cool.

For the cream, mix all the ingredients together and season to taste. Allow to cool briefly.

Using a 6cm cutter, cut out the hardened jelly and place one on top of each tartar. Arrange onto six plates and remove the cooking rings. Using 2 mother-of-pearl or plastic spoons, form a 10g oval of caviar and place on top of the jelly.

If wished, decorate with a few sprigs of herbs and carefully pour the cream onto the plate or serve separately.

Serve with a wood stove coarse rye bread or potato blini with fried quails eggs.