

# Steak Tartare with Balsamic Flavour Pearls & Crisps

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A dish that's so incredibly moreish I recommend you make a little extra!

We used super fresh top quality eye fillet from our local butcher and added some roast beetroot and red onion for our version of this classic dish. This adds some deliciously earthy and caramelized flavour elements. I adore the salty capers and sour Balsamic Flavour Pearls pop and crunch of the Freeze Dried too. The egg yolk is pure silky luxury...Quail egg would be divine if you can locate some.

## What you'll need...

- Eye fillet (sirloin or rump would also be fine) Allow 150g per person – Buy the best quality that you can afford and fresh
- Baby beetroot – 1 – 2 per person
- Red onion – 1/4 per person
- Olive oil – Extra Virgin
- Worcestershire – a dash
- Capers
- Baby herbs – We used Mizuna
- Egg – Yolk only required. Super fresh please! (Quail egg would

be lovely if you can get your hands on some) – room temperature

- Potato Chips – We used a fancy Kettle chip brand
- Salt & Pepper
- [Balsamic Flavour Pearls](#)
- [Freeze Dried Balsamic](#)

## Lets get started

Pop your oven on to 180C.

To make dicing your steak a little easier (neater too) and also to ensure a nice cool eating temperature dish once presented I like to put my steak into the freezer for an hour or so. (depending on the thickness of your meat) You don't want to fully freeze the meat but partially frozen it makes dicing it a breeze. (it will defrost quite quickly once you begin preparations)

### Next

Whilst the steak is chilling out you can get roasting.

Wash the beetroot. Give the leaves a trim but keep a little of the stem on for looks. I don't bother to peel baby beets for roasting, as long as all dirt has been removed. Cut them into halves, quarters or thirds depending on their size. Toss in a little olive oil, season well and pop onto a roasting tray.

Also prepare the red onion. I like to peel the onion but keep the root intact (slice off the hairy bits) so you end up with a nice wedge that will stay together. Put aside about a teaspoon of raw onion – finely dice this please. Cut the remainder into wedges. One nice wedge is enough per person but good to have a backup incase you accidently eat it! Oil and season this and onto the tray with the beetroot.

Bake for 10 or so minutes until the beetroot is tender and coloured. Also the onion. Just poke it with a fork if you're not sure. Set it aside to cool.

## Ready to serve

Take a nice sharp knife and clean cutting board and dice your semi-frozen steak. We diced ours to about 5mm or half a centimeter. Pop it into a bowl. Now to add a little love to the steak ☐

Add a dash of Worcestershire sauce. A splash of Extra Virgin Olive Oil. The finely diced raw red onion that you set aside earlier and a generous sprinkle of sea salt & freshly ground pepper. Give it a gentle mix. It's likely almost defrosted now too.

Place your roast onion directly onto your serving plates. Next add a nice pile of the seasoned steak. Tuck a few pieces of roast beetroot amongst the beef. Scatter some capers and a few leaves of whichever herb you chose (a few parsley leaves does the trick if baby herbs are hard to find). Now to separate your eggs. [Watch this clip](#) if you're unsure what to do. We served ours in half of the shell.

Lastly add a sprinkle of [Freeze Dried Balsamic Vinegar](#) and a scattering of [Balsamic Flavour Pearls](#) and pop your crisps in a dish.

Now pour that wine and let the conversation flow...

\*\*If you've just come across this recipe and want to take a peek at our other flavours, just click [HERE](#) There are plenty of others to choose from.

Ta dah...

Until next time

Enjoy...from the Peninsula Larder Team

*Food is music to the body, music is food to the heart.*

*Gregory David Roberts*