



Beef Tartare with a Blue Cheese & Onion Toastie

By Matt Healy

Serves
1

Prep time
10 mins

Cook time
20-25 mins

Total time
30-35 mins

Chef Skills: Making a tartare

Ingredients

- 200g beef fillet
- 1 tsp cornichons - diced
- 1 tsp capers - diced
- 1 tsp shallots - diced
- ½ tsp Dijon mustard
- ½ tsp tomato ketchup
- Couple dashes of Tabasco
- 1 egg yolk
- 2 sliced brioche
- 100g Yorkshire blue cheese
- 2 tbsp onion marmalade

Equipment

- Frying pan
- Chopping board
- Mixing bowl
- Oven tray
- Metal ring

Before you click play

- Get out all equipment & weigh all ingredients
- Dice cornichons, capers and shallots
- Thinly slice the Yorkshire blue cheese

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Method

1. For the tartare - seal all sides of the beef in a hot pan (to kill any exterior bacteria). Place on a tray and put in the fridge to chill.
2. Once the beef has chilled, carefully trim the cooked edges off, revealing the raw beef. Dice the beef as finely as possible.
3. In a mixing bowl, add the diced beef, cornichons, capers and shallots. Add the Dijon mustard, tomato ketchup and salt. Mix well.
4. Place a metal ring on your serving plate and evenly fill with the tartare mix until it is about halfway up.
5. Using the back of a spoon, make a small indentation in the middle of the tartare. Carefully separate the egg yolk from the egg white and place the yolk in the indentation.
6. For the toastie - place one piece of brioche on your workbench and add the thinly sliced Yorkshire blue cheese to cover the surface of the bread. For the second slice, evenly spread the onion marmalade to cover the surface right to the edges. Using a serrated knife, trim the crusts and any excess cheese to tidy it up. Cut in half.
7. To warm through the toastie, place on an oven tray under a hot grill, turning halfway until both sides are golden. Place in a hot oven for two minutes until the cheese has melted. Place the toastie on its side by the tartare.

Chef tips

- Sealing vs searing: the difference between the two is that searing is very hot with blistering, while sealing is used for closing securely