

Txuleta Steak Tartare



PREP TIME

15 MINS



COOK TIME

5 MINS



TOTAL TIME

20 MINS



SERVES 2 PEOPLE



EASY



Ingredients

1kg Galician rib steak, at room temperature
40g banana shallots, peeled and ultra finely chopped
40g baby capers, ultra finely chopped
40g cocktail gherkins, ultra finely chopped
1 tsp Dijon mustard
1 tsp Worcester sauce
Few drops of tabasco
1 egg yolk
Sea salt and freshly cracked black pepper to taste

Method

Pre-heat your barbecue.

Season the steak on both sides and take a photo of the steak, so you can replicate the shape when plating. Cook on a high heat for 2-3 minutes on each side until well charred, ensuring the fat is well rendered. Take the steak out and allow to cool down.

Take the steak off the bone and trim the fat off, leaving you with eye of the rib steak.

Start by finely dicing the meat into a large bowl and repeat the same with the charred fat but keep this on a separate bowl.

Place the bone back on the barbecue to continue to barbecue on all sides for few minutes and set aside for plating.

Once all the steak meat is finely diced, add the egg yolk, chopped shallots, capers, gherkins, mustard, Worcester sauce, tabasco and season with salt and cracked black pepper and mix well. To plate, place the steak bone on a plate and start spooning the steak tartare along the bone, making sure you keep the same shape the steak had, finish with an outer layer of fat to resemble the look of a steak. Serve with toasted pan de coca bread and ultra chilled txakoli.

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