

HÉRENS BEEF TARTARE

WITH AUTUMN FLAVORS

Recipe for 1 person

Ingredients:

- 150 g Hérens beef rump steak
- 30 g fresh chanterelle mushrooms
- 20 g pine nuts
- 1 shallot
- Hazelnut oil
- Williamine Morand
- Fresh lemon thyme

Seasoning: salt, black pepper, and chili to taste

Preparation:

- Cut the rump steak into small 1x1 cm cubes.
- Roughly chop the larger chanterelles, keeping some texture.
- Finely chop the shallot.

Method:

- Lightly toast the pine nuts in a dry pan and set aside to cool.
- Heat a pan with hazelnut oil and sauté the chanterelles until golden.
- Add the chopped shallot then stir in the thyme at the end.
- Flambé with Williamine and set aside to cool.
- Mix all the ingredients with a little hazelnut oil.
- Season to taste with salt, pepper, and chili.

For a natural salty touch, add shavings of aged cheese.

Serve with a rye millefeuille AOC: spread salted butter on four slices of bread and stack them together.

Enjoy your meal!

