

SMOKED SHADOW: BAKED CELERIAC WITH SMOKED BEEF TARTARE AND A MUSHROOM AND BLACK GARLIC SAUCE



INGREDIENTS

10 

- 500 g baked celeriac
- 500 g steak tartare
- 300 g Bresc Mushroom & Black Garlic Sauce
- 10 crispy black garlic chips
- cress
- (Whisky smoker)
- Crispy black garlic chips
- 30 g black garlic
- 30 g egg white
- 30 g icing sugar
- 30 g flour

USED BRESC PRODUCTS



Bresc Black garlic puree
325g

PREPARATION METHOD

Mix all the ingredients for the crisps thoroughly and bake them in a silicone mould at 180 °C for 8 minutes. Cut the celeriac into a fine brunoise and season with salt and pepper. Season the steak tartare with salt, pepper, and a little olive oil. Spoon the celeriac into a ring mould, filling it about halfway. Fill the rest of the ring with the steak tartare and press firmly. Place the tartares into the glasses and finish with the mushroom & black garlic sauce. Garnish with the crisps and an appropriate cress. Before serving, place the whisky smoker on the glass and allow the smoke to fill the inside.