Steak tartare Asian style

Ingredients

4

- 250 g steak
- 60 g Thai yellow curry
- 40 g soy sauce
- 20 g sesame oil
- 20 g rice vinegar
- 15 g Bresc WOKginger
- 10 g wasabi
- 10 g sesame seeds, toasted
- 1.5 dl vinegar
- 0.5 dl water
- 1/2 cucumber
- 3 stalks spring onion
- furikake
- salt and pepper

Used bresc products

Bresc Ginger & lime WOK 450g

Bresc Thai yellow curry 450g

Preparation method

Chop the beef finely and add the ginger. Mix the rice vinegar, soy sauce, wasabi and sesame oil. Cut the spring onion finely and mix it in. Mix half the dressing with the tartare and store in a cool place. Bring the water and vinegar to the boil and mix it with the yellow curry. Cut the cucumber into brunoise and add it to the sweet and sour pickle and marinate it. Add the remaining dressing and the sesame seed to the tartare and season with salt and pepper. Place on a plate and garnish it with furikake.

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