

THE PHOENIX



MARBLED WAGYU

THE PHOENIX TENDERLOIN

# Steak Tartare with Crispbread and Pickled Radish



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## Steak Tartare with Crispbread and Pickled Radish

Delight your diners with this restaurant-worthy dish and transform your at-home entertaining.

### INGREDIENTS

(Serves 4)

360g tenderloin, chilled

Dash Worcestershire sauce

Dash Tabasco sauce

Sea salt flakes

Fresh ground black pepper

### TO SERVE

1 tbsp baby capers

4 quail eggs, yolk only

1 tbsp finely diced red onion

Pickled radish

Crisp bread or potato crisps

### OPTIONAL

Mustards, cornichons,  
watercress

### METHOD

The secret to a great steak tartare is not only excellent quality meat but cutting the steak just before serving.

**1** Cut the steak into very fine dice. Add to a mixing bowl with the Worcestershire, and Tabasco, season lightly and gently toss to combine.

**2** Divide amongst serving plates, forming into a neat round. Make a small indent on the top for the egg yolk. Arrange the accompaniments on the plate and serve immediately.

