



# BEEF TARTAR EN CHAPEAU

## Recipes

### Sundried Tomato Cone

310 g	milk
250 g	cake flour
80 g	sugar
30 g	almond powder
10 g	salt
28 g	cocoa butter
30 g	sundried tomato paste
50 g	tomato paste
28 g	onion powder
	pinch of baking soda

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into a cone shape when golden brown and still warm.

### Wagyu Beef Tartar

120 g	finely chopped wagyu tenderloin
20 g	ketchup
1	egg yolk
20 g	chopped capers
20 g	Dijon mustard
5 g	chopped anchovies
20 g	chopped onions
20 g	chopped parsley
5 g	lea & perrins sauce
5 g	tabasco
	truffle salt, pepper to taste

Mix all the ingredients together except the beef. Slowly add the beef, mix well with a fork.

### Garnish

Sliced parmesan, potato chips, sliced truffles, truffle salt, crushed black pepper.

