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Stocks

The secret to any great dish is in its stock.

Teriyaki Beef Tartare With Pickled Ginger Cream & Jellied Beef Consommé

Serves 4

Jellied Beef Consommé

500ml water
10g **Haco Beef Flavoured Stock**
2 gelatine sheets, soaked in ice-cold water

Pickled Ginger Cream

50ml cream
40g Japanese pickled ginger, finely chopped
Salt and freshly ground pepper, to taste

Teriyaki Marinade

20g brown sugar
10ml honey
10ml soy sauce
5ml red wine vinegar
5ml Dijon mustard
3g ground ginger
3g garlic powder

150g beef tenderloin, finely diced
4 chervil sprigs, for garnishing

- For the jellied beef consommé: Bring 500ml water to a boil in a saucepan. Add in the **Haco Beef Flavoured Stock** and stir constantly until dissolved. Add in the soaked gelatine and stir until dissolved. Remove saucepan from the heat and set aside to cool. Once cooled, chill the beef consommé overnight in the refrigerator. Remove the jellied beef consommé from the refrigerator and break up the jelly with a whisk.
- For the pickled ginger cream: Whip the cream in a mixing bowl until slightly thickened. Add in the chopped pickled ginger and season to taste with salt and freshly ground pepper.
- For the teriyaki marinade: Heat all the teriyaki marinade ingredients in a saucepan until brown sugar has dissolved. Remove saucepan from the heat and set aside to cool. Once cooled, chill the mixture in the refrigerator for about 3 hours. Remove chilled teriyaki marinade from the refrigerator and mix with the diced beef tenderloin in a bowl.
- To serve: Place the diced beef tartare into each martini glass until it is about three-quarters full. Spoon the pickled ginger cream over and top with the jellied beef consommé. Garnish with a sprig of chervil.