

Barry Sun's Beef Tartare

Ingredients (all)

- 250g good quality beef fillet, diced ¼ inch
- 3 tbsp of diced gherkins
- 3 tbsp of diced capers
- Tartare dressing
- Micro herbs (you could try shiso and nasturtiums)
- 1 pickled shallot (instructions below)
- Lotus root crisps (instructions below)
- 5-6 marinated egg yolks (instructions below)
- Salt and pepper to taste

1. Marinated Egg Yolks

- 50g of Szechuan Pepper Oil
- 50g of grape seed oil
- 6 egg yolks (fresh)

Method:

1. Combine equal parts Szechuan pepper oil and grape seed oil.
2. Marinate the egg yolks in the oil for 8 hours or overnight in the fridge.
3. Save the oil mixture for the tartare dressing.

2. Tartare Dressing

- 50g Dijon Mustard
- 40g Ketchup
- 20g Natural Soy Sauce
- 25g Oil Mixture from the marinated eggs
- 50g Grape Seed Oil
- 3 egg yolks (fresh)
- Seasoning - Tabasco, salt and black pepper to taste

Method:

1. Whisk all of the ingredients, except the oil and seasonings, together.
2. Create an emulsion by adding the oil to the whisked mixture, slowly, continuing to whisk as you pour it in.
3. Season with Tabasco, salt and pepper to taste.

Pickled Shallots

- 1 shallot
- 50g caster sugar
- 50g water
- 50g white rice vinegar

Method:

1. Peel the shallot
2. Slice into 1/8 inch thick slices
3. Bring sugar, water, vinegar to a simmer until the sugar has dissolved.
4. Allow liquid to cool completely.
5. When the pickling liquid has cooled, add the sliced shallot and leave stand for at least 30 minutes before using.

Lotus Root Crisps

- 1 Lotus Root
- Water
- Splash of Rice Vinegar

Method:

1. Peel the lotus root.
2. Slice the lotus root in 1/8 inch thick slices/
3. Cover the sliced lotus root with water and a splash of rice vinegar for about 3-5 mins.
4. Dry the slices with kitchen paper. It is important to ensure there is no water left on the surface of the lotus root slices, as this will cause the hot oil to spit.
5. Preheat the oil to 165°C and deep fry the slices until golden brown (2-3 minutes).
6. Place the deep fried slices on kitchen paper to soak up any excess oil and season immediately with salt.

Prepare and Plate the Beef Tartare

1. Mix the diced beef with gherkins and capers.
2. Season with the tartare dressing, and salt and black pepper to taste.
3. Plate the beef tartare and delicately place a marinated egg yolk on top.
4. Decorate with a ring of pickle shallots, lotus root crisps and micro herbs.