

Tomato steak tartare

With sun-dried tomato, fig and mozzarella

Ingredients

TARTARE

- **4** large tomatoes
- **100 g** sun-dried tomatoes
- **2** figs
- **1** shallot
- mini gherkins (cornichons)
- fresh chives
- Tabasco
- **1 tsp** Worcestershire sauce
- salt and pepper

SAUCE

- **1 tbsp** mayonnaise
- **1 tbsp** ketchup
- **1 tsp** hot Dijon mustard

TO GARNISH

- **1** mozzarella
- capers
- rocket
- balsamic glaze

Method

TOMATOES

1. Bring a pan of water to the boil and have a bowl of iced water ready.
2. Cut a small cross in the base of the fresh tomatoes (opposite the stalk).
3. Put the tomatoes in the boiling water for 20 seconds, then straight into the iced water for 20 seconds. They will now peel easily.
4. Quarter the tomatoes and remove the seeds so only the flesh remains. Cut it into 1 × 1 cm dice (brunoise) and put it in a large bowl.

TARTARE

5. Finely chop the sun-dried tomatoes, dice the figs very small and add them.
6. Very finely chop the shallot, cornichons and chives. Mix everything together.
7. Season with a few drops of Tabasco, the Worcestershire sauce, salt and pepper.
8. Mix the mayonnaise with the ketchup and mustard. Add this sauce a little at a time until the mixture just holds together.

TO SERVE

9. Slice the mozzarella.
10. Use a ring mould or cup to shape neat tartares in the centre of each plate. Garnish with the mozzarella and a few capers.
11. Arrange a few rocket leaves around it and finish with a little balsamic glaze.

EQUIPMENT

Pan, bowl of iced water, slotted spoon, knife, chopping board, large bowl, ring mould or cup