**TARTARE DE BOEUF**

**MAKES 8 APPETIZERS OR 4 MAIN COURSES**

**MUSTARD-EGG DRESSING**
- 2 large eggs in the shell
- 1T Sherry vinegar
- 1T Orleans mustard
- 1T Dijon mustard
- 2/3 cup grape seed oil
- ¼ cup olive oil
- Tabasco sauce, to taste
- Salt and freshly ground white pepper

**FOR THE DRESSING**
Bring a small pot of water to a boil. Gently slip in the eggs and cook for 3 minutes. Remove the eggs from the pot and cool under cold running water for 2 minutes. Crack the eggs in half and scoop the insides into a blender with the mustards and vinegar and mix together. Slowly drizzle in the grape seed and olive oil. Blend until the dressing is light and fluffy and season to taste with Tabasco, salt and pepper. Reserve chilled.

**STEAK TARTARE**
- 1 red onion, finely minced
- 1 ½ lbs. beef sirloin
- ¼ cup minced cornichon
- ¼ cup minced capers
- 2 T Dijon mustard
- ¼ bunch parsley, leaves chopped
- ¼ bunch chives, finely sliced
- Worcestershire sauce, to taste
- Ketchup, to taste
- Salt and freshly ground white pepper

**FOR THE STEAK TARTARE**
Bring a small pot of water to a boil. Add the minced onion and simmer 30 seconds. Strain and pat dry. On a cutting board with a very sharp knife, cut beef into 1/2-cm thick slices, and then cut slices into thin ribbons. Slice ribbons crosswise to make a fine dice. Transfer meat to a large bowl with the onion, cornichon, capers, mustard, parsley and chives and toss to combine. Season to taste with Worcestershire sauce, ketchup, salt and pepper.

**TO FINISH**
In a small bowl, whisk to combine yolk and mustard. Season to taste with salt and pepper.

If serving tartare as an appetizer, divide in 8 equal portions. If serving as a main course, divide in 4 equal portions. Arrange one portion into the middle of chilled plate in the shape of a patty. Form a 2 1/2-cm diameter shallow well in the center of the patty and fill with mustard-egg dressing. Spoon a dot of egg yolk mix in the center to mimic the look of a fried egg.

**NOTE:** This dish is wonderful served with crisp romaine lettuce spears and croutons or crisps.

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**TO FINISH**
- ½ cup pasteurized egg yolks
- 2 tsp. Dijon mustard
- Salt and pepper