



Beef Tartar Tacos

Ingredients:

1-teaspoon	garlic, minced
1-tablespoon	shallot, minced
1-½ tablespoons	capers, minced
2 tablespoons	pickled red onion, minced
2-½ tablespoons	parsley, chopped
2 teaspoons	Piment d'Espelette
3 tablespoons	Dijon Mustard
½ cup	Sriracha aioli
1 lb.	Eye of Round or Beef Tenderloin, minced
	Salt and Pepper to Taste

For Garnish:

1 tablespoon	Sriracha Mayo
½ cup	Micro Cilantro
2 small	thinly sliced Serrano Pepper
24 small	crispy tortilla shell

Pickled Red Onion:

1	red onion peeled and thinly julienned
1-cup	white distilled vinegar
2 cups	water
¼ cup	sugar
1 small	red beet, peeled
1 sachet of:	parley stems, thyme, chili flake, coriander seeds, white peppercorns and bay leaves

Sriracha Aioli:

½ cup	mayo
3 teaspoons	Sriracha
1-teaspoon	fresh lime juice

Serves: 8 servings of 3 tacos each



Preparation:

Pickled Red Onion

In a pot combine the water and vinegar, bring to a boil. Add the sugar, the 4 quarters of beets and sachet. Return to a boil for 30 seconds. Remove the pot from the heat; add the red onions into the liquid. Stir gently; cover up with a lid and let cool.

Sriracha Aioli

Using a bowl and a whisk incorporate all ingredients together. Season with salt if needed

Tartar Mixture

In a small bowl place all 8 first ingredients. Add ¼ cup of the Sriracha Aioli. Mix well until all elements are incorporated. Add the Eye of round into the same bowl. Gently mix all ingredients together, season with salt and pepper. The beef tartar is ready. Refrigerate or use right away.

Assembly:

Take a spoon of the beef tartar and stuff delicately the taco shell, avoiding breaking the taco shell. Once all the taco shells are filled, it is time to add the garnish. Place a small dollop of the remaining Sriracha Aioli on top of the tartar. Garnish with a thin slice of Serrano. Top with a couple of sprigs of micro cilantro. Serve immediately.

Hubert Keller

Chef/Owner

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