



BEEF TARTARE SERVED WITH CROUTONS

INGREDIENTS:

400 g Sokolów Qulinarna Uczta beef eye round
1 onion
1 small jar pickled mushrooms
few gherkins
1 tablespoon ketchup
1 tablespoon mustard
2 tablespoons Worcestershire sauce
salt and pepper
2 tablespoons oil
3 tablespoons water
baguette

PREPARATION:

1. Grind the meat with a meat grinder or chop very finely. Finely chop onions, pickled mushrooms, and gherkins. Add the chopped toppings, ketchup, mustard, Worcestershire sauce, oil, and water to the meat. Mix thoroughly. Season with salt and pepper.
2. Cut baguette into slices. Put in an oven for 5 minutes until golden.
3. Serve tartare with croutons.