

## BEEF TENDERLOIN TARTARE

### INGREDIENTS:

1 packaging Uczta Qulinarna beef tenderloin  
2 small shallots  
1 tablespoon capers  
2 pickled cucumbers  
1-2 tablespoons chopped parsley leaves  
1-2 tablespoons vegetable oil  
2 quail eggs  
Worcestershire sauce, universal liquid seasoning  
universal and Tabasco to taste  
2 grilled slices toast bread  
salt, pepper  
parsley leaves for decoration

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### PREPARATION:

1. Chop meat or mince it in a meat grinder. Finely dice shallots, pickled cucumbers and capers and put in a large bowl. Add the meat, oil and chopped parsley.
2. Season with Worcestershire sauce, Tabasco sauce, universal spice, salt and pepper. You can add a little bit of carbonated water to the tartare.
3. Thoroughly mix all ingredients until homogeneous and glossy. Form the desired shape on the plate. Serve with grilled bread and egg yolk. Garnish with parsley before serving.