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## Irish beef tartare - oyster - onion confit



Appetizer



35 min.



4



### INGREDIENTS:

- 12 Zeeland Creuses 4
- 12 green dune asparagus or green asparagus tips
- 30 gr or 1.05 oz Onion & raspberry confit
- 2 dl or 6.8 fl oz Sweet Raspberry Vinegar BELBERRY

### For the beef tartare:

- Irish beef fillet 320 gr or 11.28 oz
- 1 pipe onion, finely chopped
- Black pepper

### PREPARATION:

- Open the oysters and keep the oyster liquid. Sieve the liquid through a fine cloth and drain the oysters. Mix the oyster liquid with the confit to a vinaigrette.
- Cut the Irish beef into a fine tartar and mix with spring onions. Season with black pepper, coarse sea salt and vinegar

### PRESENTATION:

- Arrange a presentation ring and fill it with the flavoured tartare.
- Finish off with 3 Zeeland oysters, some candied red onion and dune peppers.
- Spoon some vinaigrette around.