



Veal tartare with beetroot



To prepare the beetroot burger

Beat the egg yolk with the butter and salt until frothy, then fold in the purée. Mix together the remaining ingredients and fold into the beetroot/butter mixture. Bake with the hot air setting at 185 °C in the preheated oven for 20 minutes.

To prepare the mustard mayonnaise

Mix together all the ingredients and slowly incorporate 125 ml rapeseed oil into the mixture.

To prepare the veal tartare

Finely chop the veal tenderloin and add salt, pepper, olive oil, finely chopped chives and mustard seeds to taste.

Rezept für 4

Ingredients for beetroot burger

200 g butter
6 g salt
4 egg yolks
200 g cooked beetroot, puréed
200 g flour
100 g cornflour
4 g baking powder
100 g cooked beetroot, finely diced

Ingredients for the mustard mayonnaise

1 egg yolk
10 ml white balsamic vinegar
12 g mustard, medium strength
22 g mustard, coarse
5 g salt
4 g honey
125 ml rapeseed oil

Ingredients for the veal tartare

200 g veal tenderloin
Chives
Olive oil
10 g mustard seeds, cooked
Salt
Pepper



To prepare the pickled beetroot

Bring all the ingredients to the boil and season with salt to taste. Peel the beetroot and finely slice using a slicing machine or mandolin. Pour the hot liquid over the slices and leave to marinate for around 1 hour.

Cooking level

Preheated Beetroot burger, 20 minutes | Hot air setting at 185 °C

Ingredients for the pickled beetroot

80 ml white balsamic vinegar
35 g sugar
130 ml water
1 bay leaf
1 clove
100 g beetroot
Salt