

# ALPINE OX BEEF TARTARE

(for 4 persons)

## Ingredients

800 g beef fillet  
4 egg yolks  
70 g shallots (lightly blanched)  
25 g capers  
100 g gherkins  
6 anchovy fillets  
15 g paprika powder  
4 tbsp ketchup 1 tbsp Dijon mustard  
2 dashes of Tabasco  
1 tbsp chopped parsley  
Salt, pepper, cognac for seasoning

## Preparation

Cut the beef fillet into small cubes using a sharp knife. Finely chop all the other ingredients and mix with the ketchup, mustard and egg yolk. Then mix with the beef fillet cubes. Season to taste with salt, pepper, Tabasco and cognac.

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