



SMOKED STEAK TARTAR

Ingredients:

300 gr bavette
5 gr parsley
5 gr coriander
1 tbsp capers
½ red onion
½ red pepper
1 tsp Dijon mustard
2 tsp Ras el hanout
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper
2 soft-boiled eggs

Supplies:

Kamado
BBQ Flavour smokewood acacia
woodchipper

PREP TIME

Salt the bavette a day in advance. You do this so it can absorb the smoke flavour better.

When the meat has been left in the fridge overnight. Light a medium amount of charcoal the next day and heat your YAKINIKU® Kamado to 80°C. For this recipe, work with direct heat, place the pro set and place the grid on the top level.

PREPARATION

Start by cutting the bavette into thin slices. After this, rinse the meat and dry it well with kitchen paper.

Add the smoking wood with the woodchipper. Smoke the meat over direct heat for 8-10 minutes.

Then finely chop the bavette. After this, finely chop the fresh herbs, capers, red pepper and onion and add to the minced meat. Stir this all together and add the mustard and Ras el

pro set
baking ring

Kamado set up:
Direct heat

hanout and mix well.

Prepare the steak tartare using the frying ring and finish everything with the soft-boiled egg cut in half.