

# Anthony Bourdain's Steak Tartare

## Ingredients

2 egg yolks  
2 Tbsp Dijon mustard (28 g)  
4 anchovy filets, finely chopped  
2 tsp ketchup (10 g)  
1 tsp Worcestershire sauce (5 g)  
Tabasco sauce, to taste  
Freshly ground black pepper  
¼ cup salad oil (56 ml)  
1 oz Cognac (28 ml)  
1 small onion, freshly and finely chopped  
2 oz capers, rinsed (56 g)  
2 oz cornichons, finely chopped (56 g)  
4 sprig of flat parsley, finely chopped  
1 ½lb(s) fresh sirloin, finely chopped (560 g)  
French fries, optional  
4 slices fine quality white bread, toasted,  
quartered, for toast points

## Method

Place the egg yolks in a large stainless-steel bowl and add the mustard and anchovies. Mix well, then add the ketchup, Worcestershire sauce, Tabasco, and pepper and mix well again. Slowly whisk in the oil, then add the Cognac and mix again. Fold in the onion, capers, cornichons, and parsley.

### Step 2

Add the chopped meat to the bowl and mix well using a spoon or your hands. Divide the meat evenly among the six chilled dinner plates and, using a ring mold or spatula, form it into disks on the plates. Serve immediately with French fries and toasted bread points.

