

Steak Tartare

Classic French steak tartare recipe with raw beef, egg yolk, capers, and mustard. Learn to make this elegant appetizer safely at home with expert tips.

90	90	2	Medium
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Steak Tartare

Ingredients

- 8 oz beef
- 2 tbsp fresh chives
- 2 tbsp caper (caparis)
- 2 tbsp shallot
- 2 tbsp pickled gherkins
- 5 tbsp Worcestershire sauce
- 2 tbsp dijon mustard
- 2 egg yolk
- 1 tsp rock salt
- 1 tsp black pepper
- 1 tsp balsamic vinegar

Instructions

- 1 Chill the beef**

Place 8 oz of beef in the freezer for 20 minutes to firm up for easier cutting.
- 2 Prepare the shallots**

Finely dice 2 tablespoons of shallots into 1/8-inch pieces. Soak the diced shallots in ice water for 10 minutes to reduce their sharpness, then drain and pat completely dry with paper towels.
- 3 Chop the beef**

Remove the beef from freezer and cut into 1/2-inch strips using a sharp chef's knife. Cut across the grain into small, uniform 1/4-inch pieces, maintaining a coarse texture rather than fine mince.
- 4 Mix the tartare**

In a chilled mixing bowl, combine the chopped beef with 2 tablespoons drained capers, the prepared shallots, 2 tablespoons Dijon mustard, and 2 tablespoons Worcestershire sauce. Add 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon cayenne pepper.
- 5 Combine gently**

Mix the ingredients gently with a fork, folding rather than stirring vigorously to avoid compacting the meat. The mixture should hold together but remain light and airy.

6 Shape and plate

Divide the tartare mixture evenly between two chilled plates. Use a ring mold or clean 3-inch diameter can to shape each portion into a neat round, about 1-inch high.

7 Add egg yolks

Create a small well in the center of each tartare portion using the back of a spoon. Carefully separate 2 eggs and place one fresh yolk in each well, keeping the yolks intact.

8 Garnish and serve

Garnish plates with 5 tablespoons additional capers and 2 tablespoons extra Dijon mustard on the side. Serve immediately with toasted bread points or crackers.

Tips

Chill your knife and cutting board in the freezer for 15 minutes before preparation—this keeps the meat firmer and makes chopping easier and more precise.

Soak diced shallots in ice water for 10 minutes to mellow their bite and remove excess sulfur compounds that can overpower the delicate beef flavor.

Use a ring mold or clean tuna can with both ends removed to create perfectly shaped portions that look restaurant-quality on the plate.

Separate egg yolks carefully and store them in small bowls covered with plastic wrap if preparing multiple portions—this prevents breaking during service.

Toast bread or crackers just before serving to ensure they remain crispy and provide the best textural contrast to the tender meat.

Keep all ingredients as cold as possible throughout preparation, returning the meat to the refrigerator between steps if working slowly.

Taste and adjust seasoning gradually—you can always add more salt, pepper, or mustard, but you cannot remove excess seasoning once mixed.

Present the dish immediately after plating, as the meat will begin to oxidize and change color within minutes of exposure to air.