

MARINATED SWISS BEEF TATAKI, CREAMY MASHED AVOCADO WITH WASABI AND CRUNCHY VEGETABLES

Ingredients (for 4 people)

- 600 g prime Swiss beef rumpsteak
- 1 dl light soy sauce
- 1 dl sesame oil
- 50 g mirin
- 1 lemongrass stalk
- 100 g fresh ginger
- 1 bunch fresh coriander
- 3 limes
- 4 ripe avocados
- 30 g wasabi paste
- 1 cucumber
- 1 diakon white radish
- 1 bunch red radishes
- 1 bunch pink radishes

Preparation:

BEEF MARINADE

Mix the soy sauce, mirin, 0.5 dl sesame oil, chopped lemongrass, chopped ginger, lime zests and coriander leaves torn off the stalks.

Marinate the meat all night in the refrigerator.

Drain the meat and sear it rapidly on all sides in a very hot pan.

AVOCADO CREAM WITH WASABI

Mix the avocado with the juice of the limes and the wasabi paste.

PRESENTATION

Cut thin slices of beef on the plate, add white and black sesame seeds.

Serve the avocado cream on the plate in a teardrop shape.

Slice the cucumber and radishes thin with a mandoline and decorate the avocado with them.

