



FRENCH CLASSICAL · SPANISH-ACCENTED OPTION · APPETIZER · STARTER · COLD COURSE

Beef Tartare

Hand-chopped beef tenderloin, classical aromatics built in layers, raw yolk folded through at the table. The dish that proves knife skill beats every kitchen gadget — and the cleanest expression of a great piece of beef.

Protein Beef tenderloin (center-cut) or strip loin

Serves 4 (as starter) · 2 (as main) · 400 g finished

Difficulty Intermediate

Active 25 min (with 20 min fridge-freeze prep)

Total 45 min (20 min chill + 15 min chop + 10 min plate)

THE STORY

The Knife Is the Whole Recipe

A food processor turns beef tenderloin into dog food. A meat grinder crushes the fibers and renders them mealy. A fast chef in a hurry tears the protein strands and makes the tartare feel chewy and wet. The only correct way to make beef tartare is to hand-cut it with a sharp knife into tiny, precise dice, keeping the meat very cold the entire time. That is the recipe. Everything else is seasoning.

The classical French tartare is a study in controlled layering. Shallot (bite), cornichons (acid and crunch), capers (salt and funk), Dijon mustard (heat and body), a few drops of Worcestershire (umami glutamate bridge), fresh parsley (herb note), a slick of good olive oil, a raw egg yolk in the center. Built on a cold plate. Served immediately. The guest folds the yolk in at the table, which is half the theater and half the purpose — the yolk binds everything into a single creamy bite at the moment of eating, not earlier.

Sourcing matters more here than in almost any other recipe. Raw beef is only as safe and as delicious as its origin. Diego's farm beef (the group's trusted source) is the everyday answer. Snake River Farms American Wagyu Gold tenderloin is the showcase. Commodity supermarket beef is not acceptable for this dish — not for reasons of snobbery, but because you cannot verify handling chain, and texture of factory beef does not hold up to the hand-chop technique. If you cannot source properly, make something else.

AT A GLANCE

Specs

<p>YIELD 400 g · serves 4 as starter</p>	<p>CUT Tenderloin center-cut or strip loin</p>	<p>CHILL TEMP Freezer 15 min before chopping</p>	<p>DIFFICULTY Intermediate ●●●○○</p>
<p>ACTIVE TIME 25 min</p>	<p>PREP TIME 20 min (freezer chill)</p>	<p>MAKE-AHEAD No — hand- chop à la minute</p>	<p>CUISINE French Classical</p>
<p>COURSE Starter / Appetizer</p>	<p>PAIRS WITH Champagne, Burgundy, Manzanilla</p>		

UMAMI ADAPTATION

What Changed & Why

The classical Parisian beef tartare is the reference — tenderloin, shallot, cornichon, caper, Dijon, Worcestershire, parsley, egg yolk, salt, pepper. The adaptation honors the classical method exactly but offers a Spanish-accented variant option (●) that swaps cornichon for pickled piparra peppers, Worcestershire for a few drops of soy sauce + sherry vinegar (the Spanish-

Japanese umami axis), and adds pimentón-toasted breadcrumbs as a textural finish. Both versions work. The beef sourcing is non-negotiable: Diego's farm (group-trusted) or SRF Gold (showcase). No commodity supermarket beef for raw preparations.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Food processor OR grinder	Hand-chop with sharp knife — 3 mm dice	Processor pulverizes fibers, grinder crushes. Knife preserves fiber integrity and texture.
ADD	—	15-min freezer chill on whole cut before chopping	Firm-cold meat slices cleaner — warm meat tears and becomes mushy
TECH	Mix all seasonings into meat	Layer aromatics OUTSIDE the meat pile on plate; fold at last moment	Over-mixing bruises the protein fibers; last-second fold preserves texture
ELEV	Jarred capers	Salt-packed capers, rinsed + soaked 10 min (●)	Salt-packed hold texture better; dissolve less into mush than brine-packed
SUB	Worcestershire sauce	1/2 tsp soy + 1/4 tsp sherry vinegar (Spanish-Japanese axis, ●)	Cleaner umami with two discrete glutamate sources; less molasses-sweet undertone

What You Need

● Everyday

The Beef

- 400 g beef tenderloin center-cut (Châteaubriand section) OR strip loin, trimmed of all silverskin, gristle, and external fat
- Source: Diego's farm (group-trusted — per MEMORY.md March 25) OR a trusted butcher who knows the animal's handling chain
- NOT supermarket commodity beef — raw preparation requires known sourcing

Classical Aromatics

- 2 medium shallots, minced very fine (1–2 mm)
- 2 tbsp cornichons, minced (brine-packed from glass jar)
- 1 tbsp capers, drained and chopped
- 1 tbsp Dijon mustard
- 1 tsp Worcestershire sauce
- 2 tbsp flat-leaf parsley, chopped
- 1 tbsp chives, minced (optional)
- 2 tbsp good olive oil
- Kosher salt + fresh-cracked black pepper
- 4 very fresh egg yolks — one per serving, kept cold

Service

- Cold plates (fridge-chilled 15 min before plating)
- Grilled sourdough or toast points (UMAMI-10 sourdough ✓) — brushed with EVOO, grilled until mahogany

Substitution Notes

- *No tenderloin?* Strip loin (New York strip) works — slightly more chew, more flavor. Trim all external fat first. Do NOT use ribeye (too much internal fat for raw preparation) or chuck/flank (too much connective tissue).
- *No shallots?* Half a small red onion, ice-water-rinsed 3 min to soften raw sulfur bite. Worse than shallot but acceptable.
- *Worried about raw yolk?* Use pasteurized yolks OR SV-cooked onsen-eggs at 63 °C for 45 min (just-set yolk, still creamy). Not quite the same as raw, but pathogen-safe.

● No Limits

The Beef — Premium Tier

- 400 g **SRF American Wagyu Gold tenderloin** center-cut (Pablo supplier ✓ — MEMORY.md)
OR aged 21–28 day dry-aged prime tenderloin from a quality butcher
- Alternative: Diego's farm fillet if available — group-trusted, known handling chain, farm-direct freshness

Spanish-Japanese Accented Variant (●)

- 2 medium shallots, minced 1 mm (brunoise-level precision)
- 2 tbsp **pickled piparra peppers** (Basque), chopped — instead of cornichons
- 1 tbsp salt-packed capers (not brine-packed) — rinsed 3x, soaked 10 min in cold water, drained
- 1 tbsp Dijon mustard
- 1/2 tsp soy sauce + 1/4 tsp sherry vinegar (replaces Worcestershire)
- 2 tbsp flat-leaf parsley, finely chopped
- 1 tbsp chives, minced fine
- 2 tbsp Arbequina EVOO (Pablo ✓)
- Maldon flaky salt + Tellicherry black pepper
- 4 farm-fresh egg yolks (Whole Foods pasture-raised or farmers market)

No Limits Finish

- **Pimentón-toasted breadcrumbs** — 2 tbsp sourdough crumbs (from UMAMI-10 #1 stale slice), toasted in 1 tbsp EVOO with pinch of Pimentón de la Vera dulce DOP (● card)
- Grilled sourdough toast (from UMAMI-10 #1 freezer bank)
- Optional: 2 g shaved truffle OR 1 tsp osetra caviar as finishing element (for event-dinner tier)

Equipment Upgrades

- Sharp, newly-honed chef's knife (10-inch Gyuto or classic French) — the most important tool
- Wood cutting board (not plastic — wood has slight grip, safer for precision cutting)
- Metal ring mold (3-inch diameter) for clean tartare pucks at service — or free-form with a spoon
- Small ice-bath setup: bowl over a larger bowl of ice — keeps prepared meat cold during plating
- Chilled plates (15 min fridge minimum)

EQUIPMENT

Your Kit

- Sharp chef's knife — sharpened same day if possible

- Wood or composite cutting board

- Small bowls for each aromatic (5-6 bowls staged)

- Fine mesh strainer (for capers and cornichons)

- Ice-bath setup for holding chopped meat cold

- Chilled plates (fridge-chilled)

- Ring mold (optional, for formal presentation)

- Small spoon for the egg-yolk center well

- Citrus zester or microplane (optional, for lemon zest finish)

MISE EN PLACE

Before You Start

- Beef trimmed of silverskin and external fat — hold in fridge until 20 min before chopping

- 15 min before chop: transfer beef to freezer (NOT frozen — just firm-cold, 0–2 °C)

- Shallots minced to 1–2 mm — held in cold water 3 min then drained (removes raw sulfur bite)

- Cornichons or piparras minced fine

- Capers rinsed + chopped (or ●: salt-packed rinsed 3x and soaked)

- Parsley and chives chopped fresh

- Dijon, Worcestershire or soy+sherry-vinegar measured into small bowl

- Egg yolks separated, held in shell halves or small ramekins, kept cold

- Pimentón breadcrumbs toasted and cooled (● finish)

- Plates chilling in fridge

- Ring mold cold (freezer 5 min if using)

- Sourdough sliced for toast points

MAKE-AHEAD

Timeline

- T-40 min – Beef to freezer**

Transfer trimmed tenderloin to freezer. 15–20 min to firm up (NOT freeze). Should be firm enough to slice cleanly but still cuttable.
- T-30 min – Chill plates**

4 serving plates into fridge. Will be cold-to-the-touch when served.
- T-25 min – Prep aromatics**

Mince shallots (soak 3 min in cold water, drain). Chop cornichons, capers, parsley, chives. Measure mustard, Worcestershire (or soy+sherry vinegar).
- T-10 min – Toast breadcrumbs (●)**

2 tbsp sourdough crumbs + 1 tbsp EVOO + pinch pimentón dulce in small pan. Medium-low heat, stir constantly, 2–3 min until golden. Remove to cool.
- T-5 min – Slice to dice**

Remove beef from freezer. On cutting board: slice thin strips, then strips to 3 mm rods, then rods to 3 mm dice. Keep meat cold — work fast.
- T-2 min – Combine lightly**

Scrape chopped beef into chilled mixing bowl over ice. Add shallots, cornichons, capers, parsley, mustard, Worcestershire. Season salt + pepper. Fold GENTLY 3–4 times. Drizzle EVOO. One more fold.
- T-0 – Plate**

Ring mold on chilled plate: pack meat firmly, lift mold. Small well in center for yolk. Scatter pimentón breadcrumbs (●). Toast points alongside. Serve immediately.
- T+0 – Table**

Egg yolk deposited into center well at the table (Pablo can do this). Guest folds yolk in with knife edge or fork at first bite. The fold is part of the theater.

METHOD

The Cook

1 Source + Prep the Beef

1. Select a 450 g piece of beef tenderloin center-cut or strip loin from a source with known handling chain. Diego's farm per Pablo's supplier network (MEMORY.md March 25) is the everyday choice. SRF American Wagyu Gold tenderloin is the showcase. Commodity supermarket beef is not acceptable for raw preparation.
2. Trim the beef ruthlessly: remove all silverskin (the tough iridescent membrane), all external fat, any gristle or connective tissue. You want pure muscle. Yield after trimming should be roughly 400 g.
3. Pat the trimmed meat dry with paper towels. Wrap loosely in plastic wrap. Transfer to freezer for 15 to 20 minutes. Target: firm-cold, not frozen. Test by pressing — it should resist but not feel like a block of ice.
4. While the beef chills, chill 4 serving plates in the fridge. Cold meat on cold plates is correct; warm plate defeats the whole point.

WHY THIS WORKS

Firm-cold beef slices cleanly because the collagen and muscle fibers are stiffened by the low temperature, letting the knife pass through cleanly rather than dragging and tearing. Warm or room-temp beef smears under the blade and produces a mushy texture. The 15 to 20 minute freezer window is the narrow sweet spot: shorter and the meat is still too soft, longer and the outer layer freezes and becomes impossible to dice precisely. Working cold is the single highest-leverage technique for good tartare. Reference: Protein Encyclopedia beef section; Knife Skills precision cuts.

2 Hand-Chop to 3 mm Dice

1. Remove beef from freezer. Place on wood cutting board. Have sharp chef's knife ready.
2. Slice 1: cut the meat into 3 mm-thick slabs (parallel to the grain — this is a tartare, not a sear, so grain direction matters less than consistent size).
3. Slice 2: stack 2 to 3 slabs. Cut across at 3 mm intervals to create 3 mm by 3 mm rods.
4. Slice 3: line up the rods. Cut across at 3 mm to create 3 mm cubes. Aim for consistency — varied sizes produce varied textures in the mouth.
5. Work fast. The meat will warm up as you chop. If it starts to feel warm or tacky, pause, push the chopped meat to a chilled bowl over ice, wipe your knife, and continue. Total chop time should be under 10 minutes.
6. Avoid rocking the blade back and forth repeatedly over the same spot. Each cut should be one decisive downward motion. Sawing tears the fibers and produces a mushy feel.

WHY THIS WORKS

The 3 mm dice is calibrated. Smaller than 3 mm (fine mince territory) and the meat feels like ground beef in the mouth — too much surface area exposed to the dressing, texture becomes pasty. Larger than 3 mm (5 mm cube or beyond) and the individual pieces feel too substantial, making the eating experience feel like raw steak cubes rather than tartare. 3 mm hits the sweet spot where the meat is distinctly cut but melds into a unified bite when the aromatics and yolk are folded through. Reference: Knife Skills cuts reference; Protein Encyclopedia raw preparations.

3 Fold Aromatics Gently — No Over-Mixing

1. Transfer the chopped meat to a large chilled mixing bowl set over a smaller bowl of ice (meat must stay cold during mixing).
2. Add in this order: shallots (drained after their cold-water soak), cornichons or piparras, capers, parsley, chives. Add the Dijon mustard and Worcestershire (or soy + sherry vinegar). Season with kosher salt (1/2 tsp) and freshly cracked black pepper (1/4 tsp).
3. Using a fork or wooden spatula, fold the mixture 3 to 4 times only. The goal is gentle combination, not homogenization. Over-folding bruises the meat fibers and releases too much protein — the texture shifts from distinct-dice to pasty.
4. Drizzle 2 tablespoons of olive oil over the top. Fold one or two more times to distribute. Taste a small pinch. Adjust seasoning — more salt if it reads flat, more acid (small splash of lemon) if it needs brightness.
5. The mixture should still look like discrete pieces of beef bound loosely by the aromatics — not a uniform paste.

WHY THIS WORKS

Raw beef proteins release their myosin and actin when mechanically disturbed — mixing too aggressively extracts too much of these into the surrounding aromatics, which then bind the meat together into a paste instead of leaving it loose and distinct. The 3 to 4 gentle folds rule comes from classical French kitchens where tartare was a daily menu item and the cost of over-mixing was known. The meat should look scattered and loose, with visible aromatic fragments between dice. Reference: Food Science Core protein denaturation.

4 Plate, Center the Yolk, Serve Immediately

1. Pull chilled plates from the fridge. Working one plate at a time: center a ring mold (if using) on the plate. Pack 100 g of the tartare mixture firmly into the mold. Use the back of a spoon to even the top.
2. Lift the ring mold straight up, leaving a clean puck of tartare on the plate. If not using a ring mold, use two spoons to form a loose quenelle shape, or simply mound the tartare centered on the plate.
3. Use the back of a small spoon to create a shallow well in the center of the puck — large enough to nest the egg yolk.
4. Scatter pimentón-toasted breadcrumbs (● variant) around the puck — about 1 tsp per plate. This provides the textural contrast.
5. Add toast points (grilled sourdough) to the side of the plate, angled against the puck.
6. For service: either place the egg yolk in the center well on the plate before bringing to the guest, OR present the tartare plates and crack the yolks at the table — the theatrical move that classical French service prefers. Pablo can do this with a small ceramic egg-yolk bowl and a paring knife.
7. Serve immediately. The tartare loses its ideal texture within 10 minutes as the aromatics continue to marinate the meat. Hot eaters only.

QUICK REFERENCE

Timing Cheat Sheet

STEP	TIME	CUE
Chill beef in freezer	15–20 min passive	Firm–cold, resists pressing but still cuttable
Chill plates	15 min passive	Cold to the touch when pulled from fridge
Mince + prep aromatics	15 min active	Shallots 1mm, cornichons chopped, capers ready
Toast pimentón breadcrumbs (●)	3 min	Golden, aromatic, pimentón–red tinge

STEP	TIME	CUE
Hand-chop beef to 3mm dice	8-10 min	Consistent cubes, no tearing, keep meat cold
Fold aromatics into meat	60 sec	3-4 gentle folds — visible pieces, not paste
Drizzle oil + adjust seasoning	30 sec	Balanced — taste a pinch
Plate with ring mold	60 sec per plate	Clean puck, well in center
Scatter breadcrumbs + toast points	30 sec	Ring of crumbs around puck
Add yolk + serve	Immediately	Yolk on plate at service, or crack at table for theater

TROUBLESHOOTING

Emergency Protocols

BEEF SMELLS OFF / HAS A SOUR OR AMMONIA NOTE

Do NOT serve. Raw beef with off smells is contaminated — discard entirely. The nose is the final quality gate. Fresh beef smells clean, faintly mineral, never sour or funky. For Pablo's future sourcing: trust the supplier chain (Diego farm or SRF Gold); if the beef arrives smelling off, contact the supplier, do not cook.

MEAT FEELS WARM / TACKY DURING CHOPPING

Pause. Scrape chopped meat onto a cold plate or into a chilled bowl over ice. Put your knife in the freezer for 2 minutes. Put the unchopped portion back in the freezer for 5 more minutes. Wipe the cutting board cold with a wet cold cloth. Restart. Cold meat is non-negotiable for texture.

 **TARTARE TURNED INTO PASTE DURING FOLDING**

Over-mixed. Cannot undo. Serve it as-is if it tastes balanced — the texture is less ideal but still edible. For next time: 3-4 folds MAX. Hold the spatula gentle. If in doubt, under-mix rather than over-mix.

 **YOLK BROKE ON THE PLATE**

Scrape it off with a spoon and wipe the plate edge. Get a fresh yolk from a new egg. Serve with the fresh one. Do NOT try to salvage a broken yolk on the plate — it looks bad and the tartare will absorb the liquid before the guest arrives.

 **GUEST IS PREGNANT / HAS IMMUNE CONCERN / RAW-EGG AVERSION**

Swap raw yolk for SV onsen egg (63 °C for 45 min, ice bath, peeled at service — just-set white, custard yolk). Texture is slightly different (more gelled) but pathogen-safe. Or omit yolk entirely and finish with an extra drizzle of Arbequina EVOO + Maldon.

 **NO RING MOLD / SHAPING TOOL**

Two-spoon quenelle: scoop tartare with one spoon, smooth against another spoon, transfer to plate. Or just mound it loosely with a spoon — tartare does not require a disciplined shape. Plate looks less formal but tastes identical.

 **NOT ENOUGH SHARPNESS – KNIFE DRAGGING**

Stop. Hone the blade with a honing steel (10 strokes per side) or sharpen on a whetstone if you have one. Continuing with a dull knife tears the meat and ruins the texture. A 30-second hone between chopping sessions is worth the time.

 **TOO MANY AROMATIC FLAVORS COMPETING**

Classical tartare formula is precise for a reason. If unsure: skip capers AND cornichons; pick one. Or skip Worcestershire. Taste the meat itself first before adding any aromatic — good beef needs only salt, pepper, a squeeze of lemon, a yolk. Aromatics serve the meat, not the other way around.

Technique Notes

● Universal: Cold Meat Mandate

RAW PROTEIN HANDLING · UNIVERSAL

Beef tartare success depends entirely on keeping the meat cold from trim through service. At 0–2 degrees C (firm–cold, not frozen), the muscle fibers and collagen stiffen enough that a sharp knife cuts cleanly through them without tearing. At room temperature, the fibers are relaxed and pliable — the knife drags, smears, and tears, producing a mushy paste no matter how sharp. The 15 to 20 minute freezer phase before chopping is not optional. Neither is the ice–bath holding of the chopped meat during plating. Lose the cold at any point and the texture shifts from distinct–dice to paste. For restaurants, dedicated refrigerated cutting stations maintain 4 degrees C permanently. At home, the freezer phase plus an ice–backed bowl achieves the same effect. Reference: Protein Encyclopedia beef section.

● Universal: Hand-Chop Over Grinder

KNIFE TECHNIQUE · TARTARE FOUNDATION · UNIVERSAL

The machine vs hand debate is settled in every credible kitchen: hand–chop wins for tartare. A grinder compresses the meat as it pushes it through the plate holes, rupturing cell walls and releasing too much myoglobin — the result is wet, mealy, and loses the distinct meat–character that makes tartare worth eating. A food processor is worse: it pulverizes. A hand–chopped tartare preserves the structural integrity of the muscle fibers within each 3 mm cube, giving the characteristic clean–bite texture where each small piece retains its identity even as the aromatics bind them loosely together. The craft justifies the effort — 10 minutes of careful knife work is the core of the recipe. Reference: Knife Skills precision cuts; Food Science Core protein structure.

● Universal: The Three-Fold Rule

MIXING DISCIPLINE • TEXTURE PRESERVATION • UNIVERSAL

After the aromatics are added to the chopped beef, 3 to 4 gentle folds is the maximum. Any more and you begin extracting myosin proteins from the cut fibers, which bind the meat into a paste. The classical French move is to barely combine — the meat should still look loose, with visible bits of shallot, cornichon, caper, and parsley distributed through but not integrated into a homogeneous mixture. The fork or wooden spatula should make wide, low-speed movements, not tight stirring motions. This is the discipline that separates amateur tartare from restaurant-quality tartare. When in doubt, under-fold. The yolk at the table finishes any last integration the guest wants. Reference: classical French tartare methodology; Food Science Core protein extraction.

● No Limits: Spanish-Japanese Accent

FUSION • CROSS-CULTURAL AROMATICS • SUBSTITUTES CLASSICAL AROMATICS

The classical French aromatics are: shallot, cornichon, caper, Dijon, Worcestershire, parsley. The Spanish-Japanese variant keeps the same mechanical role for each component but substitutes ingredients from Pablo's home pantry. Piparra peppers replace cornichons: Basque pickled green peppers bring a brighter, more assertive acid with a hint of vegetal sweetness. Soy sauce plus sherry vinegar replaces Worcestershire: the Worcestershire's molasses-anchored umami is swapped for a cleaner, two-source glutamate profile (soy plus sherry). Salt-packed capers (not brine) hold their texture better and taste less one-dimensional. The overall effect is a tartare that feels distinctly Spanish despite following French method. Cross-cultural tartare that Pablo can claim as his own. Reference: Sauces and Condiments Spanish foundations chapter 4.

● No Limits: Pimentón Breadcrumb Crumble

TEXTURE • SPANISH FINISH • EXTENDS PLATING

Classical French tartare comes with toast points for the starch. The Spanish variant goes one step further and scatters pimentón-toasted breadcrumbs around or on the tartare puck itself. Method: take 30 g of stale sourdough (from UMAMI-10 #1 freezer bank ideally), process to rough crumbs, toast in 1 tbsp EVOO with a pinch of Pimentón de la Vera dulce DOP over medium-low heat, stirring constantly, 2 to 3 minutes until the crumbs are golden and pimentón-tinted. Cool completely before scattering on the plate. The crumbs provide two things the tartare otherwise lacks: a distinct crunchy texture contrast and a second layer of Spanish smoky character that bridges the meat and the toast. Reference: Pantry and Staples chapter 6 pimentón techniques.

● No Limits: Tableside Yolk Service

SERVICE THEATER • DINNER PARTY MOVE • EXTENDS PLATE

Instead of placing the egg yolk on the tartare puck in the kitchen, bring the plates to the table with the yolks alongside in small ceramic dishes or in the half-shell. At the table, crack or transfer each yolk into the center well of each guest's tartare. This accomplishes three things: (1) The theater — guests watch the yolk add the final element, which is part of why tartare is a special-occasion dish. (2) Freshness — the yolk does not sit on the plate during transit and stay under the plating lights, so the first fold by the guest is pristine. (3) Control — guests who want less yolk or none can decline, making the dish more accommodating without a menu change. Pablo has the ceramics and the theatrical instinct to do this well. Reference: Dinner Party Orchestration service patterns.

PAIRING

What to Drink

🍷 Wine — Everyday

Beaujolais Villages or Pinot Noir (light-bodied red)

Classical tartare pairing. Light tannin and bright fruit do not compete with the raw beef. A young Pinot with good acidity resets the palate between bites. Serve slightly chilled — 14 degrees C.

Wine — No Limits

Red Burgundy (Côte de Beaune, 5+ years)

Older Pinot Noir from Burgundy has tertiary notes (mushroom, leather, dried cherry) that echo the beef's mineral depth without overpowering the raw meat's delicacy. The classic Parisian brasserie pairing taken to its premium form.


Champagne

Champagne Blanc de Noirs, Extra Brut

Bubbles cut fat. Pinot-forward Champagne has enough body to stand up to raw beef. This is the surprise pairing — many guests do not expect Champagne with meat, but it works especially well with tartare. Serve cold in white wine glasses (not flutes — lose the aromatics in narrow flutes).

Spanish Alternative

Manzanilla or Fino sherry (chilled)

For the Spanish-accented  variant: dry sherry echoes the variant's Spanish axis (soy plus sherry vinegar plus pimentón breadcrumbs). Small pours in white wine glasses. The oxidative nutty character parallels the beef's mineral depth.

CONTEXT

Menu Ideas

As Starter (dinner for 4)

Tartare as opener before a non-beef main (grilled fish, paella, duck magret). The raw cold dish resets the palate. Follow with a warm substantial main and a light finish (fruit, sorbet). Never back-to-back heavy red meat courses.

As Main Course (light dinner for 2)

Double the portion per plate (200 g). Add a simple green salad with sherry vinaigrette alongside. Grilled sourdough + EVOO for the starch. A light summer dinner for two. Champagne or light Burgundy to drink.

As Tapa Board Element (event, 8–12)

Spoon small portions (30 g each) into ceramic soup spoons for passed hors d'oeuvres. Top each with a tiny dollop of the egg yolk mixed with a drop of EVOO (not raw yolk at this scale — mixed to avoid yolk breakage on tray). Garnish with a microgreen or chive tip. One-bite elegance.

Pablo-Specific Integration

Sourcing via Diego farm (group-trusted, MEMORY.md) or SRF Gold tenderloin (Pablo supplier ✓). Scatter pimentón breadcrumbs made from UMAMI-10 sourdough. Serve with toast points from same UMAMI-10 bread. The 🟠 Spanish accent variant uses soy + sherry vinegar (both Pablo pantry ✓) and could pair with manzanilla sherry for all-Spanish presentation. A starter to open any paella (UMAMI-11) or Ibérico (UMAMI-6) dinner.

YOUR NOTES

Cook Log

Session Notes

Date: _____ · Serves: ____ · Rating: __ / 5

Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.