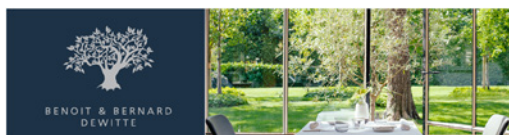


CRUSTY SOURDOUGH BREAD WITH VEAL TARTARE, GREEK YOGHURT AND A MUSTARD VINAIGRETTE

A recipe by Benoit Dewitte





Recipe to serve 4

Sourdough bread

Ingredients:

- 4 thin slices of sourdough bread
- ½ garlic clove
- Olive oil

Method of preparation:

Drizzle the olive oil over the bread and rub in a bit of garlic.

Tartare

Ingredients:

- 50g hand-cut veal tartare per person
- 10g small pickled onions per person, chopped
- Olive oil
- Salt and pepper

Method of preparation:

Season the tartare and add the small onions.

Greek yoghurt

Ingredients:

- 30g Pur Natur Greek style yoghurt per person
- Mustard
- Olive oil
- ½ garlic clove, crushed
- Salt and pepper

Method of preparation:

Blend together and season to taste.

Mixed salad with a mustard vinaigrette

Ingredients:

- 2 tbsp mustard
- Salt and pepper
- Sugar
- 2 tbsp sherry vinegar
- 2 tbsp water
- 250g salad oil



- 20g olive oil

Method of preparation:

Mix the salad with the vinaigrette.

Photography: Heikki Verdurme