

Ryvita Cracked Black Pepper Crispbread with Steak Tartare

Serves 4

Preparation time: 10 min max

Ingredients:

4 Ryvita Cracked Black Pepper Crispbread
100g fillet steak
2 tsp baby capers, rinsed and drained
1tbs chives, very finely chopped (mosquitos bracelets)
1 ½ tsp tomato ketchup
Good dash of Worcester sauce
½ tsp Dijon mustard
½ tsp red wine vinegar
¼ tsp flaked sea salt
1-2 tbsp extra virgin olive oil



Method:

- 1 Chop the fillet steak very finely with a knife. Do not chop it in a blender as the meat will be made too smooth.
- 2 Put the minced beef in a bowl then add all the remaining ingredients and mix together well with a fork. Taste the mix and adjust the seasoning with a little more salt or a drop of vinegar should you so wish.
- 3 Divide in four and neatly and evenly press over the crispbread. Serve immediately.

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