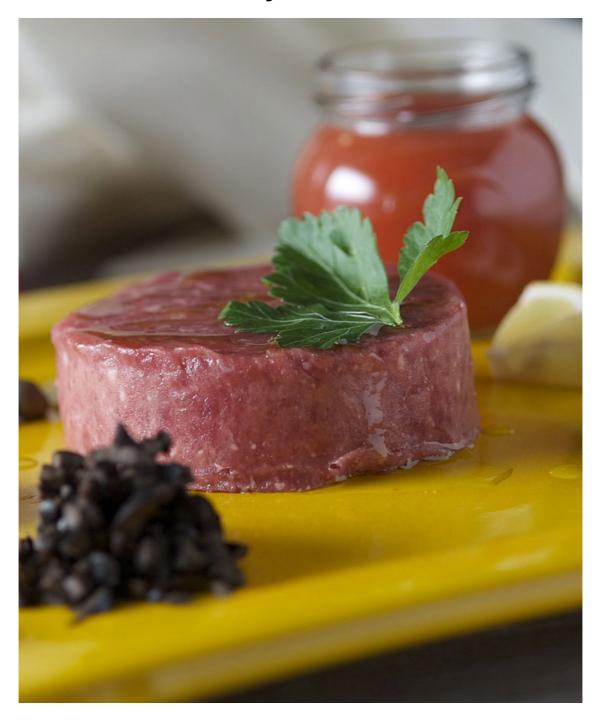


Beef tartare in tomato juice



Preparation time: 15 min

Difficulty: Easy

Ingredients

Beef tartare: 1.7 lbs.Black olives: to tasteCapers: to tasteEgg yolks: 4

• Red onion: 1

For this recipe we used:

Tomato Juice 4 small glasses



Preparation

With a food mold create the beef tartare and place it at the center of the plate.

Add the following condiments as desired: a tablespoon of minced capers, a tablespoon of chopped black olives, a tablespoon of chopped red onion, an egg yolk, two lemon slices, and a dollop of **Pomì Tomato Juice**. Season the tartare with all the condiments and... enjoy!