Pomì
O Così. O Pomì.

Beef tartare in tomato juice



Preparation time: 15 min
Difficulty: Easy

Ingredients

- Beef tartare: 800 gr
- Black olives: to taste
- Capers: to taste
- Egg yolks: 4
- Red onion: 1

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!

For this recipe we used:

Ketchup 4 small glasses

