

Beef tartare in tomato juice



Time: 15 min.

Difficulty: Easy

Ingredients (4 people)

- Tomato Juice 750ml 4 bicchieri piccoli
- **Ingredients**
 - Beef tartare 800 gr
 - Black olives to taste
 - Capers to taste
 - Egg yolks 4
 - Red onion 1

For this recipe we used:



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!