



OLYMPICS 2024

As the grand opening of the Olympics in Paris is kicking off, we want to start with a delicious French appetizer!

Steak Tartare

Steak Tartare made from a delicious Dry Aged Steak.

1. Cut the dry aged steak into very small pieces. Then mix the the truffle oil, truffle sauce, lemon zest, and shallot. Add freshly grounded pepper and salt to your own taste. Place this in the refrigerator.
2. Reserve some small basil leaves. For the basil oil, heat the rest of the basil in the grapeseed oil until the leaves shrink. (Do not fry them, the oil should not overheat) Puree the oil and the basil leaves in a blender. Leave it overnight and pass this through a fine sieve.
3. To make the foam, stir the mayonnaise, mustard and caper liquid. Fold this all-in the whipped cream, the whipped cream should remain liquid. Season with a pinch of salt. Pour this into a siphon and empty a cartridge into it. Shake this briefly and refrigerate.
4. Make 4 portions from the tartare. (To do this, you use timbales if necessary) Season the lettuce with a little lemon juice, basiloil, fresh grinded salt and pepper. Make swirls of the foam.

Garnish the dish with the basil leaves and the little chervil leaves.



DRY AGED MEAT: a real treat for the meatlover among us!

Now you are ready to have a true experience for your taste buds, and surprise them with something extraordinary. This is not just a piece of meat, it is a product with a result from time, craftsmanship and also the passion for quality. With its unmistakably deep flavor and tender texture, it is more than just an appetizer – a true culinary experience!

Appetizer: Steak Tartare

Amount: 4 persons

Ingrediënten:

- ½ bunch basil (ca. 50 g)
- 200 ml grapeseedoil
- 250 g beef tournedos (dry aged)
- 1 tblspoon truffelsauce
- 1 tblspoon truffle oil
- 1 little shallot, finely chopped
- ½ lemon, juice and zest
- 50 g mayonnaise
- 50 g mustard with garden herbs
- 2 tblspoon caper liquid
- 200 ml whipped cream
- Handful of salad mix (a pack of 100 g)
- A few edible flowers
- Few twigs of chervil



WE WISH TEAM NL THE BEST OF LUCK!

Team Schulz