



MAINES

PAPER & FOOD SERVICE, INC.

Battuto Di Manzo Beef Tenderloin "Tartare Style"

Ingredients **Yield: 4 Servings**

- 1 1/2 Tlb. Whole grain mustard
- 1 1/2 Tlb. Olive oil, extra virgin
- 1 1/2 Tlb. Worcestershire sauce
- t.t Hot pepper sauce
- 3 1/2 Tlb. Capers
- 3 1/2 Tlb. Red onion, Brunoise
- 3 1/2 Tlb. Fresh parsley, chopped
- 1/8 tsp. Spanish paprika
- 1/4 c. Cognac
- 1 # Beef tenderloin medallions, ground
- As needed; Anchovy filets
- 4 ea. Eggs, large, yolk
- t.t. Black pepper, café
- t.t. Salt
- As needed: Melba toast

Preparation Instructions:

1. Combine the mustard, oil, Worcestershire sauce, hot pepper sauce, and 1 1/2 Tlb. Each of the capers, onion, and parsley in the bowl of a food processor fitted with the blade attachment and puree until smooth.
2. Grind the beef and place it in a medium bowl and add the puree, paprika, salt, pepper and cognac, tossing gently to combine. (Aggressive mixing will make the tartare touch.) Dive the tartare into four portions and roll each into a ball. Press into patties and score decoratively with cross hatches using the back of a knife.
3. To serve, set each tartare in the center of a plate, arrange anchovies as well as the remaining capers, onion, parsley around it, and top the tartare with an egg yolk. Garnish with Melba toast.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Whole grain mustard	Rema Foods	623100	1 1/2 Tlb.	\$0.60
Olive oil, extra virgin	Gem	370864	1 1/2 Tlb.	\$0.12
Worcestershire sauce	Lea & Perrins	304978	1 1/2 Tlb.	\$0.05
Hot pepper sauce	Texas Pete	304010	t.t.	\$0.04
Capers	Roland	275562	3 1/2 Tlb.	\$0.54
Red onion	Fresh	097480	3 1/2 Tlb.	\$0.03
Fresh parsley	Fresh	097531	3 1/2 Tlb.	\$0.02
Spanish paprika	Culinary Secrets	345598	1/8 tsp.	\$0.02
Cognac	N/A	N/A	1/4 c.	\$2.80
Beef tenderloin medallions	Packer	101282	1 #	\$6.82
Anchovy filets	Roland	261197	As needed	\$0.21
Eggs, large	Maines	092112	4 ea.	\$0.52
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.03
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Melba toast	Old London	320470	As needed	\$0.04

Recipe Cost	\$11.86
Portion Cost	\$2.96

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$2.96	\$4.99	37.23%

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\$8.95	\$2.96	\$5.99	33.07%
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Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$2.96	\$6.99	29.75%

