

Fassona piemontese tartare with crudite and maille honey mustard

Course: appetizers or main courses,

serves 4 people

ingredients:

- 320g Fassona Piemontese fillet / 500g for a main course
- 280g vegetables for crudites (asparagus, fennel, radish)
- 120g bread cut in four slices
- 40g extra Virgin olive oil
- 40 Maille honey mustard
- 20g lemon juice
- 4g parsley leaves
- 2g Thyme leaves

Preparation:

mix 1/2 of the olive oil with honey mustard, lemon juice, chopped parsley and thyme to incorporate all the ingredients and create a homogeneous sauce.

With a sharp knife chop the Fassona Piemontese fillet and incorporate the sauce previously prepared.

Wash the vegetables well then slice them very thinly.

Toasted the bread and arrange a slice on each plate.

With the help of a mold, place the tartare on top of the bread

Cover with the vegetable salad and season with the remaining extra Virgin olive oil.