



Beef tartare with avocado

MAKES:1

PREPARATION TIME:10 minutes

COOK TIME:/

INGREDIENTS:

- Olio Filippo Berio Fruttato
- 200 g of sirloin steak
- 3 g of coriander
- 5 g of lime peel
- 15 g of ginger
- ½ lime juice
- 15 ml of soy sauce
- 1 avocado
- Finely sliced white onion as needed
- Finely sliced red onion as needed
- Finely sliced lime as needed
- Finely cut radishes as needed
- Soy bean sprouts as needed

METHOD:

Cut your sirloin into small cubes, place it in a large bowl and add the coriander, lime peel and ginger.

COOK'S TIP:

A very easy dish to prepare but with a great scenic effect. A recipe with exotic flavours that takes you to distant lands and will leave your guests speechless. For a true chef's result!

Cook it with: **Olio extra vergine di oliva Fruttato**