

Steak Tartare Cucumber Rolls

Recipe By Heshy Jay



Cooking and Prep:  1
h 15 m

Serves:  4

Contains: 

Preference: Meat

Difficulty: Medium

Source: Kosher.com

Exclusive

The best part of a party is mingling while eating — so what better way to make it easy on your guests than serving up some delicious small bites that they can snack on while they socialize? Heshy Jay is back with these sure fire ideas to make your next gathering the best one yet!

Ingredients (19)

Main ingredients

- 1 pound very fresh eye of ribeye
- 1 tablespoon capers, rinsed and chopped
- 1 shallot, minced
- 2 tablespoons parsley, minced
- 1 tablespoon dill, minced
- 1 teaspoon salt

- 1/4 teaspoon pepper
- 1/4 teaspoon fish-free **Gefen Worcestershire Sauce**
- 1 tablespoon **Kedem Red Wine Vinegar**
- 1 tablespoon **Haddar Dijon Mustard**
- 1 tablespoon olive oil
- 1 cucumber, sliced very thinly

Honey-Mustard Aioli

- 1 egg yolk
 - 3 tablespoons **Haddar Dijon Mustard**
 - 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
 - 2 cups olive oil (or vegetable oil, if you prefer flavorless oil)
 - 1 teaspoon lemon juice
 - 1 teaspoon salt
 - 1/2 teaspoon pepper
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Start Cooking

For the Steak Tartare

1. Place the meat in the freezer for one hour, to aid in slicing.
2. Meanwhile, combine all other ingredients (besides cucumber slices).
3. Once meat has partially frozen, use a very sharp knife to dice it finely. Combine with mustard sauce and serve immediately.

Combine the Aioli

1. Use an immersion blender to combine all ingredients besides oil.
2. Add in oil and blend for an additional minute until fully combined.

Assemble

1. Place a spoonful of steak tartare in the middle of a cucumber slice. Roll up the cucumber.
2. Place seam-side down on a plate. Top with honey-mustard aioli.