



Consejo del chef

Serve with the honey-mustard sauce.

Raciones para 3

1 Entrêcot

Salt flakes

Extra virgin olive oil

80 gr Mustard seeds

30 gr Honey

1 Tablespoon of Modena
vinegar

1 Vine tomato

Fresh coriander

3 Limes

1 Red onion

1 Tablespoon of rice vinegar

1 Mango

1 Avocado

Taco tortillas

1 For the entrecôte: preheat the SteakMaster oven with the entrecôte function, brush the meat with oil and cook for the set time. Once cooked, season and cut into strips.

2 For the honey-mustard sauce: mix the mustard, honey and balsamic vinegar in a bowl and set aside.

3 For the tacos: dice the tomato into small cubes, chop the coriander, mix the two together and dress with the juice of 1 lime.

4 Warm the pancakes slightly and fill with: a base of mashed avocado, the entrecôte, thinly sliced mango, the tomato with coriander and the red onion pickled in lime and rice vinegar.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/tacos-de-entrecot/>

