Entrêcot tacos



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 entrecote: 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 entrecote, thinly sliced mango, the tomato with coriander and the red onion pickled in lime and rice vinegar.

Chef's Notes

https://cookinglovers.teka.com/en/receta/tacos-de-entrecot/