



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/>

