KIKKOMAN

Roast beef tartines with onion chutney

Total time **100 mins** **10 mins** preparation time **60 mins** cooking time **30 mins** cooling time

Nutritional facts (per portion):
1,945 kJ / 465 kcal

Fat: **18 g** Protein: **30 g**
Carbohydrates: **44 g**

INGREDIENTS

2 portion(s)

200 g	roast beef
20 ml	rapeseed oil
1 pinch	salt
2 pinch	freshly ground black pepper
1 pinch	ground ginger
1 pinch	ground nutmeg
200 g	red onion
10 g	brown sugar
50 ml	balsamic vinegar
40 ml	Kikkoman Sauce for Rice - sweet
1 bunch	fresh thyme
0.5	fresh chilli
120 g	baguette
10 ml	olive oil
10 g	mustard leaves

PREPARATION

Step 1

200 g roast beef - **10 ml** rapeseed oil - **1 pinch** salt - **1 pinch** freshly ground black pepper - **1 pinch** ground ginger - **1 pinch** ground nutmeg
Pat the roast beef dry with kitchen paper, then rub thoroughly with the oil, salt, pepper, ginger and nutmeg.

Step 2

Sear the meat in a very hot pan on all sides until deeply browned. Transfer to an oven preheated to 120 °C and roast until the internal temperature reaches 52–54 °C. Once cooked, leave the meat to rest for at least 15 min, then slice very thinly.

Step 3

200 g red onion - **10 ml** rapeseed oil - **10 g** brown sugar - **50 ml** balsamic vinegar - **40 ml** Kikkoman Sauce for Rice - sweet - **1 pinch** freshly ground black pepper - **1 bunch** fresh thyme - **0.5** fresh chilli
Cut the onion into thin slivers and sauté in the oil over a medium heat. Once softened, add the brown sugar and cook until lightly caramelised. Pour in the balsamic vinegar and Kikkoman Sauce for Rice - sweet. Strip the leaves from the thyme, then add them with the pepper and finely chopped chilli. Simmer gently for 20–25 min, stirring regularly, until the onion is soft, glossy and has a thick, jam-like consistency.

Step 4

120 g baguette - **10 ml** olive oil
Cut the baguette into diagonal slices, lightly brush

with the olive oil and bake in a preheated oven at 190 °C for 2–3 min until golden and crisp.

Step 5

10 g mustard leaves

Spread a layer of the red onion chutney from Step 3 onto each crispy tartine. Top with the roast beef from Step 2 and finish with the mustard leaves.