

Beef Salad gratinated with Raclette Le Fribourg

Informations

People : 4



Ingredients

Main salad ingredients

- 500 g Raclette le Fribourg
- 600 g beef fillet
- 4 pickles
- 1 red bell pepper
- 100 g of olives
- 1 hard-boiled egg
- 1 tomato



For the dressing

- 40 g ketchup
- 70 g mayonnaise
- 20 g soy sauce
- 2 tablespoons Tabasco sauce
- 20 g rapeseed oil
- 10 g vinegar
- 2 teaspoons yogurt

Preparation steps

1. Sear the whole beef fillet on high heat, season it, then bake it in the oven at 60°C for about 20-30 minutes until it is medium rare.
2. Let the meat cool then cut it into small cubes.
3. Dice the pickles, bell pepper, and olives and combine with the previously made dressing and the meat pieces.
4. On your plate, arrange your beef salad and grate the cheese on top.
5. Gratin your dish before serving

? **Tips and Ideas:** For a well done beef fillet, leave it in the oven at 65°C for about 20-30 min.