

Subarashii Kudamono Asian Pear, Korean Steak Tartare (Yukhwe)

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Serves 4

Ingredients:

1 ½ cup (170g) Subarashii Asian Pear, ripe, firm, peeled, cored and julienned, split
3 Tbsp (45g) lemon juice split
10 oz (280g) fillet steak, like sirloin or filet mignon (preferably prime), trimmed and diced
2 Tbsp (10g) thinly sliced scallions, sliced on an angle
2 Tbsp (30g) toasted sesame oil
1 Tbsp (5g) finely chopped shallots
1 Tbsp (10g) pine nuts, toasted
1 Tbsp (5g) finely grated lemon zest
Sea salt and freshly ground black pepper

Directions:

Put the julienned pears in a small bowl of cold water with 1 tablespoon of lemon juice to prevent it from turning brown. Leave to stand for 5-10 minutes and then drain well.

In a medium bowl, toss together the diced beef, remaining 2 tablespoons lemon juice, sliced spring onions, sesame oil, shallots, pine nuts, lemon zest and a generous amount of salt and pepper to taste. Stir in 1 cup of julienned pears into the tartare. Combine until incorporated fully.

To serve, mound the tartare in the center of four plates. If preferred, make a small well in each mound of beef and place the egg yolk in each. Top with the remaining julienned pear and garnish with the extra sliced spring onions and pine nuts. Serve immediately.

To serve:

4 quail egg yolks, optional
Scallions, thinly sliced on an angle
Handful of pine nuts, toasted