

Provençal steak



Ingredients

Ingredients for 10 servings:

50 g Ardo Tartare herb mix

50 g Ardo Provence herb mix

1.5K g Ardo Tricolore vegetable
fries

2 kg Entrecôte

300 ml mayonnaise

10 little gem lettuces

100 ml olive oil

Pepper

Fleur de sel

Preparation

1. Mix the frozen Provence herb mix with the olive oil and brush over the entrecôte. Leave to marinate.
2. Mix the tartare herb mix with the mayonnaise.
3. Cut the little gem lettuces into 2 and drizzle some olive oil over them.
4. Season the entrecôte with salt and pepper and grill until the entrecôte is cooked to your desired taste, allow to rest.
5. Grill the little gem briefly and season with salt and pepper.
6. Bake the vegetable fries in the deep fryer or oven as indicated on the packaging.
7. Cut the entrecôte into slices, top with a little coarse sea salt and serve with the vegetable fries, little gem lettuce and tartare sauce.

Allergens

Egg

Mustard

