



**MONTAIGNAN**

INVIA VIRTUTI NULLA EST VIA

**CINSAULT-MERLOT**  
PAYS D'OC

## THE PERFECT PAIRING

CHEF FRANCK PUTELAT'S RECIPE

Double Michelin Starred / Meilleur Ouvrier de France

# TARTARE / FRENCH FRIES

Oysters · Beef Tenderloin · Potatoes



### INGREDIENTS

Oysters (size #2): 4  
Beef tenderloin: 100g  
Capers: 10g  
Diced cornichons (or small gherkins): 8g  
Caramelised shallots: 10g  
Potatoes: 250g  
Finely chopped chives  
Olive Oil  
Lemon juice  
Fine seasalt  
Pepper

### PREPARATION

- Gently open the oysters, drain them on paper towel.
- Save the shells to serve the tartare in.
- Finely dice the beef tenderloin and oysters.
- Add the capers, cornichons, shallots, chives, olive oil, lemon juice, salt and pepper.
- Peel the potatoes and cut them into fries.
- Fry in hot sunflower oil to turn them golden and crisp.

### TO SERVE

- Fill the oyster shells with the tartare.
- Garnish with a French fry.

### CHEF'S TIP

- Add a Huitrima leaf (a small salad leaf which has a salty oyster flavour).

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