



Cuisine Santé Beef Tataki with Ginger Demi Glace (Gluten Free)

YIELD 1 SERVING

Ingredients

Beef Tataki

- 3 oz Beef sirloin strip
- 3 oz Rice noodles
- ½ oz Ginger, fresh
- ½ oz Tofu, firm, diced
- 2 oz Hoisin sauce (if desired)
- 2 ea Red baby bell pepper, for garnish
- Green onion, chopped, for garnish
- 1 ea Portobello mushroom, julienne, for garnish

Ginger Demi Glace

- 1 qt Water, boiling
- 4 oz HACO-Swiss Cuisine Demi Glace
- ¼ oz Ginger, fresh, finely chopped

Preparation

Ginger Demi Glace

Boil 1 qt of water and mix with Cuisine Santé Demi Glace, bring to a boil again. Add the ginger to the Cuisine Santé Demi Glace. NOTE: If desired, and only if dietary requirements allow, and to give Demi Glace an oriental flavor, add 2 oz of Hoisin Sauce.

Beef Tataki

Pan sear the beef sirloin and thinly slice.

Setting

Finely chop fresh ginger and mix a ¼ oz with the Demi Glace. Place Ginger Demi Glace on bottom of serving dish as well as in a small serving dish. Add the diced tofu to sauce in small serving dish. Place cooked rice noodles on top of sauce. Place sirloin over noodles. Garnish with sautéed ginger slices, green onions, Portobello mushroom and red bell peppers.

Specialty Ingredients

#733 HACO-Swiss Cuisine Santé Demi Glace

Nutritional Information

Nutrition Facts	Amount/Serving	%DV*	Amount/Serving	%DV*
		Total Fat 1g	2%	Total Carb. 9g
Serv. size 8 oz (227g)	Sat. Fat 0g	0%	Fiber 1g	4%
Servings 3	Trans fats 0g		Sugars 1g	
Calories 79	Cholest. 39mg	15%	Protein 8g	
Fat Cal. 11	Sodium 72mg	4%		
*Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A 0%	Vitamin C 65%	Calcium 2%	Iron 4%