


The Siemens logo is displayed in a white rectangular box in the top left corner of the page. The word "SIEMENS" is written in a bold, teal, sans-serif font.A close-up photograph of a dish in a speckled ceramic bowl. The dish features two beef tataki skewers, each topped with a small stack of beech mushrooms and garnished with fresh green microgreens. A vibrant green sauce is drizzled on the side of the bowl. The background is dark and out of focus.

## Beef Tataki, Beech mushrooms & Herbal fusion

Serves 2

Siemens Home Appliances

### Ingredients:

#### **Garnish:**

4 halved blackberries  
1 cup Daikon cress  
Sesame seeds

#### **For the beech mushrooms:**

50 g Beech  
mushrooms  
70 ml Sake  
2 tbsp Mizkan  
A pinch sugar  
and salt

#### **Herbal fusion:**

1/8 l Milk  
1 stem Dill  
1 stem Basil  
4 stems Chervil  
5 stems Coriander  
1 stem Mint  
1/4 Lemonzest  
Salt, pepper, sugar  
3 tbsp Cream  
170 ml Rapeseed oil

#### **Beef Tataki:**

180g Beef fillet  
1 tbsp Soy sauce  
1 tsp Sake  
1 tsp Lime juice  
Salt, pepper, lime  
zest

For the sake mushrooms, bring the Mizkan, sugar and salt to a boil and add the beech mushrooms. Let it simmer until ready to dish up.

For the herbal fusion, add the herbs and spices to a blender and mix. Add the cream and slowly add the oil so that it all fuses together. At the end, pour the mixture through a sieve to complete the fusion.

For the Beef Tataki, let it reach room temperature for 10 minutes before searing. Sauté the beef in oil, on maximum heat on all sides. Heat the oven to 40° C and let the beef rest there for 5 minutes. Cut the beef fillet into 3mm slices and season with salt, pepper and lemon zest.

To serve, add the slices of beef, mushroom and halved blackberries to a bowl and garnish with the sesame seeds and cress.