

Petro Vaselo

The soul of our soil

Melgis

VENISON TARTARE

servings 6

total time 20 min

INGREDIENTS:

- 1 shallot, about 1 heaping tablespoon, minced
- 3 tablespoons red wine vinegar
- 1 heaping teaspoon juniper berries, about 8
- 1 level teaspoon caraway seeds
- 1 teaspoon black peppercorns
- 1/2 to 3/4 pound venison
- Smoked salt to taste
- 4 egg yolks
- Wood sorrel or grated lemon zest, for garnish

METHOD:

Soak the minced shallot in the vinegar in a small bowl.

Toast the juniper berries, caraway seeds and peppercorns in a small pan over medium-high heat (shaking often to prevent them from burning) until they are fragrant, about 2 minutes.

Move the spices to a grinder or mortar and pestle and grind to a coarse powder.

Mince the venison with a sharp knife. I prefer to cut it into 1/8 inch dice; it helps if the meat is partially frozen first.

Put the minced venison in a bowl and sprinkle over the ground spices.

Drain the shallots and add them to the bowl.

Add about 1/2 teaspoon of smoked salt and mix the tartare together.

Add more salt to taste.

To serve, give everyone some tartare and make a little depression in the center.

Separate the egg yolks from the white and discard the whites (or use in another recipe).

Put the yolks in the little depression.

Garnish with the wood sorrel or lemon zest.