



WILD HEART TARTARE

AS A TARTARE YOU GET THE FULL FLAVOR.

It's always important to have a high level of hygiene when preparing food. It is especially important when serving raw meat. My favorite way to eat venison heart is in a tartare. The meat is so lean that I find it difficult to cook, but by serving it raw I get the full flavor. Enjoy the wild heart tartare with a dijonnaise and homemade pommes frites.

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Ingredients

(2-3 Portions)

Tartare:

- Venison heart (this is reindeer), roughly chopped
- 1 egg yolk
- 1 small shallot
- 1 tbsp. capers
- 1 tbsp. cornichons
- 1 tbsp. olive oil
- Fresh parsley
- Fresh tarragon
- Salt and pepper

Dijonnaise:

- 1 tbsp. mayonnaise
- 1 tbsp. dijon mustard
- Salt and pepper

 20 min.

Method

Trim and clean venison heart. Remove all tissue and the sinew as well as the fat around the edges of the heart and also inside the separate heart chambers. Roughly chop the meat and set aside.

Chop and mix all remaining ingredients. Next, mix meat and egg yolk with the other ingredients.

For the dijonnaise, mix the **mayonnaise and the dijon mustard**, add some **salt and pepper**. Serve the Tartare with fresh bread and the dijonnaise on the side.

Happy cooking & Bon appétit.