



## HUNTER'S BREAKFAST

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### AN OFF SEASON TREAT

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This is how a Sunday morning looks like during off-season. It is the perfect time to cook and enjoy a winner breakfast with a hot cup of coffee and the company of your loved ones.

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### Ingredients

- Roe deer (or any other wild meat)
- Cheese of your choice
- 1 Egg
- 25g Butter
- Fresh bread thinly sliced
- 1 tbsp. mayonnaise
- 1 tbsp. dijon mustard
- Fresh parsley
- Salt and pepper

 30 min.

### Method

First, let's cook the meat. Heat a frying pan on high heat with 25g butter. Fry fillet for 1 min on each side, until golden brown. Make sure to pour the butter over the meat while frying it. Next, transfer the fillet to a baking tray and put in oven for 8-12 min, or until it has a temperature of 53 °C. Let the meat rest for 10 min covered with kitchen foil and a tea towel.

For the dijonnaise, mix the mayonnaise and the dijon mustard, add some salt and pepper.

Next, toast the bread and place thin slices of the meat on it, followed by the cheese and a spoonful of the dijonnaise.

Before we can enjoy the ultimate hunter's breakfast, we need to pouch the egg. Bring a large pot of water to a boil, then or turn off the heat. Crack the egg in a small bowl. Add one tablespoon of vinegar to the pot and stir to create a vortex. Pour the egg into the middle of the vortex and set a timer for 3 minutes. Once the egg is done, use a slotted spoon to remove the poached egg. Dab with a paper towel to remove excess water, place on your toast, season with salt and pepper and enjoy immediately.

Happy cooking & Bon appétit.