



ROE DEER BRUSCHETTA

————— A TASTY AND EASY SUMMER DISH —————

Bruschetta is a favorite of mine! You can combine this little snack in so many different ways. Serve it as a starter or a light meal. I can also recommend a Roe Deer Bruschetta with butter fried chanterelles. I've used roe deer in this recipe, but I can recommend any type of wild red meat.

ROE DEER BRUSCHETTA

Ingredients

- 200 g Roe Deer Tenderloin (or other tender cut)
- 1 large Baguette, sliced
- Olive Oil
- Fresh thyme
- 1 tbsp Butter
- 2 Gloves of Garlic
- 20 Cherry Tomatoes, cut in half
- 2 handful of Lamb's Lettuce or Rocket
- Salt and Pepper
- Parmesan, if you like

 35 min.

Method

Trim and clean the meat. Next, marinade it in olive oil, garlic, fresh thyme, salt and pepper and set aside for 2-3 hours.

Preheat oven to 200 °C. Cut cherry tomatoes into half and mix in a bowl with olive oil, salt and pepper. Make sure they are covered with the oil and put the tomatoes on a baking tray and place in the oven for 30 min.

Meanwhile, heat a pan with butter and fry meat once all sides until it is golden brown. A roe deer tenderloin is a small cut of meat, thus I would give it 1 min. on each side. Next, transfer the meat to oven until the core temperature reaches 53 °C. It should take about 5 min. Afterwards, let the meat rest for 5 min. before slicing it thinly.

While the meat rests, cut the baguette in ½ cm thick slices. Brush the bread slices on both sides lightly in olive oil and place on a baking sheet. Toast bread until golden brown for about 8-10 min. Turn them over halfway through after 4-5 min. Let the bread cool for 5 min, then rub tops of the bread with halved garlic gloves for an extra flavor punch.

To serve, arrange the sliced roe deer tenderloin, oven baked tomatoes and lamb's lettuce on the bread slices and parmesan if you like. In case you prefer rocket instead of lamb's lettuce here is a flavor boosting tip: use a tiny bit of the tomato juice as a dressing for the rocket, simply by tossing is it around a small bowl before topping your Bruschetta with it.

Happy cooking & Bon appétit.