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SERVED WITH FRESH HERBS AND FLOWERS FROM THE FOREST

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A fresh roe buck fillet cooked over bonfire enjoyed with good friends at the hunting ground. What else can you ask for on a nice summer evening.

## ROE BUCK FILLET OVER BONFIRE

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### Ingredients

- Roe buck fillet
- Salt and freshly ground pepper
- Fresh herbs and flowers from the forest

 20 min.

### Method

Start your bonfire. Once the fire is ready place a skillet on the fire and let it heat up.

Next, trim the meat by removing all visible fat and most of the silver skin (translucent membrane). If the loin has a long-tapered end, curl the thin end back and toothpick it in place so it doesn't overcook. Allow the meat to come to room temperature before grilling.

Now, season the fillet on both sides and place it on a hot pan. Cook for 3 minutes on each side. Don't overcook or the meat will be dry and tasteless. Let it rest for 10 min.

Meanwhile find a few small sticks and whittle your own chopsticks. Slice, serve and enjoy.

Happy cooking & Bon appétit.