



**A nice, hearty sandwich is always a great meal choice. Today we are preparing a roe deer rissole. A rissole is similar to a burger patty but with the addition of an egg.**

## Ingredients

### For the meat:

- 300g minced roe deer (or other deer)
- 1 egg
- 1 tbsp capers, roughly chopped
- 1 tbsp butter
- 2 slice bread
- Salt and freshly ground pepper

### Topping:

- 2 egg yolks
- 2 tbsp capers, roughly chopped
- 1/2 red onion, finely chopped
- 100g pickled beetroot
- 2 tbsp freshly grated horseradish
- 2 tbsp butter
- Salt and freshly ground pepper

 30 min.

## Method

In a small bowl add the minced meat, egg and capers. Season with salt and pepper and mix well together. Shape two rissoles and fry in butter on a frying pan.

Meanwhile, prepare the other ingredients for your sandwich. Firstly, fry the sliced bread in a pan with some butter until crispy and golden brown in color. Next, separate the yolks for the egg whites and set aside each yolk in a separate little bowl. In another small bowl mix together the capers, red onion, pickled beetroot and freshly grated horseradish. Once the rissoles are cooked to your liking, we can assemble the sandwich.

Start with the bread, add the rissole and your toppings. Finish the sandwich with one egg yolk on top of each serving. Season with salt and pepper.

**Happy hunting & happy cooking.**