



VENISON BURGER WITH BEARNAISE SAUCE

Ingredients

Burger:

500 g minced venison
Brioche buns
Salt & Pepper
Cumin
Bacon
Lettuce
Oil for frying

Pickled red onions:

10 red onions
400 ml beer vinegar
400 ml water
350 g sugar
8 bay leaves
Crushed juniper berries
Whole peppercorns
3 sprigs of fresh rosemary
1 sprig of thyme

Bearnaise sauce

4 egg yolks
1 tablespoon sour cream
Salt / pepper
Lemon juice
200 g butter
Chopped tarragon

 40 min.

Method

The day before:

Boil the vinegar, sugar, water and bay leaves until the sugar is dissolved and set the mix aside. Cut red onions into thin slices, put them in a sterilized jar together with rosemary, thyme, peppercorns and juniper berries. Pour the vinegar mix over the onion until they are fully covered. Seal the jar and allow to cool for a few hours and then refrigerate.

On the day:

Start by frying the bacon either in a pan or in the oven. The bacon should be crispy before resting on kitchen paper to remove any excess fat.

For the burgers, mix the minced venison with salt, pepper and cumin. Knead it well with your hands and form six burger patties. Use a burger press if you have one.

Heat the pan until it is hot and place the patties in the hot pan. Press the patties down with a burger press or a spatula so that they are completely flat and fry evenly on both sides until they have a golden crispy surface. While the burgers are frying, heat the brioche buns in the oven.

For the Bearnaise Sauce melt 200 g butter. Next, blend the egg yolks, sour cream, lemon juice, salt and pepper to a homogeneous mass. Add the melted butter in a thin stream while blending. Last add a handful of freshly chopped tarragon and season to taste.

Now it is time to serve up. Place the lettuce on the bottom half of the brioche bun and place the burger on top, top with crispy bacon, pickled red onions and cover everything with the bearnaise over.

Bon Appetite.