

Venison tartare

20 x canapés approx.

Ingredients

2 x brioche hot dog (finger) buns
200ml x brown butter mayo*
1tbs x burnt red pepper**
250g x venison topside (fillet will also do)
1 x shallot brunoised
1 x small bunch parsley (stalks removed) brunoised
2tsp x capers crushed and roughly chopped
2tsp x Lea & Perrins
1tsp x birch sap syrup (optional)
Crispy onions

Method

Slice the hot dogs into 4mm thick slices. Drizzle with a little olive oil and toast in the oven at 180C for 2-4mins until golden brown.

Slice the venison into 2-3mm cubes but don't mince it!

Mix the meat, shallots, parsley, red pepper, capers, Lea & Perrins and birch sap syrup. Check for seasoning and keep to one side.

To serve, spread ½tsp of brown butter mayo onto the crouton and top with a generous helping of tartar mix.

Sprinkle with crispy onions and serve.

***Brown butter mayo**

175g x unsalted butter
150ml x Mayonnaise of choice

Place the butter into a saucepan over med-high heat until it has all melted.

Turn the heat to low for a further 15mins until the fats have caramelised and the clarified butter turns brown and smells like butterscotch.

Pass through a fine sieve and allow to cool.

Add about 50mls of brown butter to the mayo and whisk – you can add more brown butter but try not to let the sauce split.

****Burnt red pepper recipe**

Light a BBQ and burn the skin of the red pepper – roast until black and scorched on the outside. You can do this in the oven at 220C for until nicely blackened.

Allow to cool and peep off the charred outside and remove the stalk and seeds and dice into 2mm cubes.