

Juniper berries deer tartar, Ungava gin nordic fruits marmelade |

Recipe for 4 servings

Description

Tartare de cerf aux baies de Genièvre, marmelade de fruits nordiques au gin Ungava

Note

You can add or mix other Nordic berries (cranberry, camerise, chicoutai...) to the jam.

Ingredients

Tartar

- 300 Gr Venaison
- 1 Unit(s) French shallot
- 2 Tbsp Capers
- 10 Sprig(s) Chives
- 1 Tbsp Wholegrain mustard
- 1 Tbsp Red wine vinegar
- 4 Berries Juniper berries

- Salt and pepper
- Olive oil

Jam

- 3 Tbsp Sea-buckthorn
- 3 Tbsp Frozen Cranberry
- 2 Tbsp Sugar
- 2 Tbsp Ungava gin

- Salt and pepper
- Olive oil

Garnish

- 4 Slice(s) Country bread
- 4 Pinch(es) Micro mesclun

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Prep

Cut the deer in small cubes and keep it in the fridge.

Finely chop the shallot, the chive and the capers.

With a mortar and pestle, make a powder off the juniper berries.

Tartar

In a bowl, put all the necessary ingredients for the tartar.

Add a pinch of "fleur de sel", some freshly ground pepper and about a table spoon of vegetable oil.

Mix, taste and adjust the seasoning if necessary.

Bread

Place the slices of bread on a baking tray.

Drizzle some olive oil on the bread and place in the oven for about 8 minutes.

Jam

Mix all the ingredients in a pan and cook on low heat for 8 to 10 minutes.

Remove from the heat when you get the desired texture.

Plating

Dress the tartar in a ring mould on the plate of your choice. Remove the ring mould.

Place a toast of bread and a bit of jam here and there around the tartar.

Decorate with some sprouts and some lettuce.

Bon appétit!