

Aimpoint



**Wild Game Recipe
by Swedish Chef Peter Skogström**

ROE-DEER BURGERS WITH MUSTARD CRÈME AND PICKLES

INGREDIENTS:

Burgers:

1 lb/ 500g Ground deer meat
1 Egg
 Salt and pepper

Toppings:

½ cup / 1dl Crème fraiche
1-2 tbsp Dijon mustard
4 Eggs
1 cup / 2dl Pickled root vegetables
4 Sourdough- or hamburger buns

PREPARATION:

1. Mix the meat with the egg to a smooth paste and season with salt and pepper. Add some stripped fresh thyme. Fry in butter.
2. Mix the crème fraîche with the mustard, flavour with salt, pepper and perhaps some honey.
3. Fry the eggs in butter.
4. Rinse the lettuce.
5. Fry and roast the bread and make your hamburger with bread, mustard crème, lettuce, burger, mustard crème, fried egg, pickles and bread. In that order.