



Aimpoint

Wild Game Recipe
by Swedish Chef Peter Skogström

MOOSE TARTAR WITH JALAPEÑO, DEEP-FRIED ONION, RYE CRISPS AND CARROTS

INGREDIENTS:

1lb/ 400 g	Elk,topside or prime rib	1 tbsp	Chilli flakes
3 tbsp	Olive oil	1 tbsp	Oregano
2	Carrots,colorful	1 tbsp	Pink pepper
1	Red onion	1	Jalapeño
2 tbsp	White wine vinegar	1	Egg yolk
1 tbsp	Olive oil,fruity	2 tbsp	Dijon mustard
½ lb/ 200 g	Rye bread	¾ cup/1,5dl	Cooking oil
2 oz/50 g	Butter	1 tbsp	Vinegar
	Deep fried onion	4 oz/100 g	Forest mushrooms,shaved
	Water cress		Zest from 1 lemon
			Salt & black pepper

PREPARATIONS:

Elk:

1. Mince or chop the meat finely
2. Put it on a plate. Season with salt, pepper, lemon zest and olive oil.

Emulsion:

1. Burn the jalapeño and peel off the skin, remove the seeds and cut in pieces.
2. Mix egg yolk, mustard, vinegar and jalapeno.
3. Add the oil in a thin stream until thickened. Season with salt and vinegar.
4. Fill into piping bag and apply on meat

Vegetables:

1. Shave or cut the carrots finely, shred the onion and mix with vinegar, oil, salt, and pepper.
2. Let rest for at least 5 min, then lay on the meat.

Rye crisps:

1. Mix the rye bread coarsely.
2. Fry crispy in a pan with butter and spices. Season with salt.
3. Arrange on plate

GARNISH:

Garnish with shaved mushrooms, fried onion and watercress.
