



## Wild Game Recipe by Swedish Chef Peter Skogström

### WILD BOAR KEBAB

#### INGREDIENTS:

##### Kebab:

1 kg	Wild Boar Loin or Ham
4 tbsp	Shawarma Spice Blend
	Some Butter or Olive Oil

##### Chili Mayonnaise:

2 dl	Cooking Oil
1 pc	Egg Yolk
2 tsk	Dijon Mustard
1-2tsk	Red Chili Sauce, Hot
1 tbsp	White Wine Vinegar
1 tsp	Fish Sauce

##### Pickles:

100 g	Red Onion, Sliced
100 g	Celeriac, Julienned
100 g	Carrot, Julienned
3 dl	Water
2dl	Sugar
2 dl	Apple Cider Vinegar
2 tsp	Coriander Seeds
2 tsp	Fennel Seeds
1 pc	Ginger
1 pc	Red Chili

#### PREPARATIONS:

##### Kebab:

1. Paste the meat and cut into slices, rub the spice blend into the meat.
2. Thread onto skewers and grill over a medium heat.
3. Place the flank directly over the heat source until nicely browned.
4. Then grill indirectly until the internal temperature reaches about 60–65 degrees.

### **Pickles:**

1. Put everything in a saucepan and bring to the boil.
2. Remove from heat and transfer to a “pickle jar”.
3. Leave for at least 3 days before use to bring out the flavor.

### **Chili Mayonnaise:**

1. Mix/whisk together the egg yolk, mustard, vinegar.
2. Then add the oil in a fine stream until it's nice and thick.
3. Add chili to taste.