



Boar back filet with halloumi and nut pesto

Serves 4

- 800 gram wild boar back filet (if possible in one piece)
- Halloumi cheese

Nut Pesto

- 300 gram red wine
- 50 gram finely chopped fresh shallots
- 30 gram finely chopped fresh basil
- 10 gram sugar
- 10 gram ras el hanout
- 10 gram olive oil
- 20 gram tomato paste
- 1 glove garlic finely chopped
- 100 gram walnuts



Directions

1. Put wine, basil, tomato paste, garlic, ras el hanout, sugar, olive oil, walnuts and shallots together in a food processor or blender and mince until it becomes a pesto.
2. Marinade the back filet in the pesto for 1 hour, maximum 3 hours.
3. Take the meat out of the pesto, dry and grill in 2-3 minutes per side until medium. During grilling brush with the pesto.
4. Cut halloumi cheese in 1 cm thick slices and grill with some oil. When grill marked put the halloumi on a plate and sprinkle lemon juice over it.
5. Take the filet out of the foil and slice in equal pieces. Put them on top of the cheese and decorate to taste.