



Roe deer back filet wrap

Serves 4

- 600 gram roe deer back filet (if possible in one piece)
- 4 large flour tortillas
- 400 gram avocado dip (guacamole)
- Black pepper
- Salt
- 150 gram sun dried tomatoes



Directions

1. Rub the back filet with salt and pepper and rest for a minimum of 1 hour, maximum 3 hours.
2. Grill the meat for 2 minutes per side until "medium-rare".
3. Pack the filet in alufoil and set aside.
4. Make the flour tortillas a little warm on the grill and take them off.
5. Spread the avocado dip out over the wrap.
6. Take the filet out of the foil and slice in thin slices.
7. Spread the slices out over the dip and sprinkle the sun-dried tomatoes over it.
8. Roll the wrap tightly and wrap the ends in alufoil.