



Roe deer roast with chimichurri sauce

Serves 4

- 600 gram roe deer back fillet (if possible in one piece otherwise two)
- 50 gram spare rib spices
- 2 fennel bulbs blanched
- Vegetable crisps
- 200 gram chimichurri sauce



Chimichurri sauce (for 500 gram)

- 155 gram olive oil
- 50 gram red wine vinegar
- 75 gram water
- 6 gram fresh oregano
- 2 gloves garlic
- 1 fresh bay leaf
- 1 gram white pepper grounded
- 7 gram salt
- 6gram fresh green pepper without seeds
- 11 gram fresh red pepper without seeds
- 90 gram red onion
- 30 gram fresh basil
- 5 gram fresh thyme leaves
- 55 gram fresh parsley
- 4 gram paprika powder
- 2 gram grounded cumin

Put all ingredients in a blender or food processor and blend until a fine sauce. To keep fresh, store in the fridge in a sealed container or glass pot.

Directions

1. Rub the meat with the spices and marinade for 1 hour.
2. Grill the meat on low heat until golden brown and wrap in alufoil.
3. Put this on low heat in the BBQ and cook for approx. 35 minutes.
4. Take out of the BBQ and let it rest for 10 minutes.
5. Slice the fennel in two halves and grill lightly
6. Take the meat out of the foil and slice thinly.
7. Serve the meat, fennel, crisps and the sauce on a plate and enjoy.