

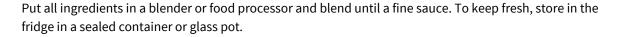
Roe deer roast with chimichurri sauce

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



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.

