



TARTARE OF VENISON

WITH LEMON GERANIUM, PICKLED TULIP BULBS, RED CABBAGE,
PICKLED AMSTERDAM ONIONS, BLACK PUDDING AND LOVAGE.

INGREDIENTS

Serves 4

200 g venison rump
3 leaves of lovage
Olive oil
Nutmeg

CREAM OF LEMON GERANIUM:

50 g lemon geranium
50 g mayonnaise
50 g whole yoghurt

¼ of a red cabbage
4 Amsterdam onions
4 pickled tulip bulbs

BLACK PUDDING DRESSING:

50 g black pudding
50 g chicken stock
25 g sunflower oil
5 ml sherry vinegar
5 ml sushi vinegar
Lime juice

DIRECTIONS

1. Using a sharp knife, finely chop the venison into a tartare and season with salt, olive oil and freshly grated nutmeg.
2. Finely chop the lovage and mix with the tartare.
3. Place all the ingredients for the black pudding dressing into a blender and blend until it reaches a fine consistency. Afterwards, pass mixture through a fine sieve.
4. To make the lemon geranium cream, finely chop the lemon geranium and mix with the yoghurt. Leave to marinate for 24 hours.
5. Blend the yoghurt and pass through a fine sieve. Afterwards, mix with the mayonnaise.
6. Finely chop the red cabbage and season with a dash of black pudding dressing.
7. Cut the pickled tulip bulbs and the Amsterdam onions into a shell shape. Season with olive oil and serve.