



Wild Venison & Beetroot Burger



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INGREDIENTS

(makes 4 gourmet burgers)

Venison Patties

- 720g Alpine Deer Wild Venison Mince
- 1 red onion, finely diced
- 2 garlic cloves, minced
- 2 T Al Brown's Old Yella habanero mustard
- 2 T sweet chilli sauce
- 1/4 C flat-leaf parsley, freshly chopped
- 1/4 C coriander, freshly chopped
- 1 egg
- 1 T ground cumin
- 1 t salt
- 1 t pepper

Pickled Beetroot

- 500g fresh beetroot, tops trimmed, peeled and grated
- 1 C rice vinegar
- 1 C granulated sugar
- 1 C water
- 2 T salt

Toppings

- 4 generous lettuce leaves
- Your favourite pickles
- 4 large burger buns, toasted

METHOD

Pickled Beetroot

1. Put vinegar, sugar, water and salt in a small saucepan. Whisk to dissolve sugar and salt. Bring to a rapid simmer.
2. Put sliced beets in a bowl. Cover with hot brine.
3. Leave to cool to room temperature, about 1 hour.

Venison Patties

1. Heat a little oil in a pan. Sauté onion and garlic until soft. Cool before adding to remaining ingredients. Mix well.
2. Shape venison mix into 4 generous burger patties.
3. Heat fry-pan to medium-high and add a little oil. Cook patties 4-5 minutes on first side and about 3-4 minutes on other side, depending on thickness and preferences.

To Serve

1. Remove pickled beetroot from brine. Drain on paper towels.
2. Toast burger buns, smear with mustard and top with cooked pattie.
3. Top with lettuce, beetroot, mayonnaise and your favourite pickles.



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