



HELIGIG CYMRU
GAME MEAT WALES

Venison Tartare

with pickled kohlrabi and tartare dressing

Serves 2

INGREDIENTS

SALT BAKE

- 400g strong flour
- 220g sea salt
- 220g water

PICKLED KOHLRABI

- 1 kohlrabi
- 50g white wine vinegar
- 50g white wine
- 50g sugar

TARTARE DRESSING

- 50g soy sauce
- 6/7 drops of tabasco
- 150g tomato ketchup
- 8g English mustard
- 45g smoked whiskey
- 12g Worcester sauce
- 50g coal oil

TARTARE VENISON

- 160g diced aged venison loin
- ½ diced shallot
- 10g capers
- Dressing (as above)
- Smoked salt

GARNISH

- Egg yolk
- Seaweed
- Chive
- Fennel



METHOD

SALT BAKED KOHLRABI

1. Mix together the salt and flour, then add the water to make a dough.
2. Roll out and wrap the salt dough around the kohlrabi.
3. Bake at 180°C for 45 minutes.
4. Remove from the oven and once the kohlrabi has cooled, unwrap it from the dough.
5. Thinly slice the kohlrabi into round disks.

PICKLED KOHLRABI

1. In a pan, heat the white wine vinegar with the white wine, then dissolve in the sugar. Pour this mix over the kohlrabi slices and leave for 10 -20 minutes.
2. Cook the kohlrabi slices on a barbecue to give it a smoked flavour.
3. Cut small circles out of the barbecued kohlrabi slices, ready to serve.

TO SERVE

1. For the tartare dressing, mix all the ingredients in a bowl and slowly emulsify the oil.
2. Dice up the venison into 1cm pieces.
3. Place the venison in a bowl and add the shallot, capers, a good spoonful of the tartare dressing and season with smoked salt.
4. Place the venison mix on a plate. Serve with the kohlrabi, a raw egg yolk, seaweed, chive, fennel and dress with more coal oil.



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