



DEER BURGER

SEA KALE | SAMPHIRE | ENDIVE

Ingredients:

4 venison burgers, approx. 150 gr each
100 gr samphire
100 gr sea kale
1 endive
2 tablespoon pickles
2 tablespoon pesto
4 brioche or sourdough bread

Supplies:

Kamado
Vulcano
Wokpan

Kamado set up:

Direct and indirect heat

Light a medium amount of charcoal and heat your Kamado to 180 °C. When the Kamado is at temperature, place the pro set in the Kamado. Make sure your pro set is divided with half direct and half indirect heat.

Fry the burgers alternately for 3-4 min on the low grid (direct heat) and then put the burgers away for another 10 min on indirect heat.

Place a cast-iron pan on the direct grid and heat with olive oil. Fry the sea kale along with the outer leaves of the endive until tender. Remove the pan from the Kamado, add the samphire, leaves of the endive heart, pesto and pickles.

Depending on your sandwich, you can reheat it briefly on the grill.