



VENISON STEAK SANDWICH

PICKLED FENNEL | VANDOUVAN-MAYONNAISE

Ingredients:

- 1 tbsp salt
- 1 tbsp sugar
- 1 tbsp ground coffee
- 1 tsp cocoa
- 1 tsp EldurApi meat seasoning
- 500 gr venison back strips
 - 1 fennel
 - 200 ml water
 - 100 gr sugar
 - 100 gr vinegar
- 4 tbsp mayonnaise
- 1 tbsp vandouvan
- 1 tsp turmeric
- 4 tbsp Greek yogurt 10%
- 4 burger buns

PREP TIME

Start by making the coffee rub; to do this, mix together the salt, sugar, ground coffee, cocoa and EldurApi meat seasoning. Then cover the venison with the rub. Put this in the fridge overnight.

After 8 hours, heat the Kamado to 150 °C and place the pro set in the Kamado. After this, place the standard grid on the highest level of the multilevel lift. Now let the Kamado heat up further to 250 °C.

PREPARATION

Put the meat on the grill, leave for 8 to 10 minutes.

Now put the water, salt, vinegar and sugar in a pan and bring to the boil.

Slice the fennel paper-thin and put it in a pot or a container. Now pour the water-vinegar mixture over the fennel and let it soak in well.

Supplies:
Kamado
Pro Set

For the vadouvan mayonnaise, mix the mayonnaise, yoghurt, vadouvan and turmeric well. Set this aside after cooking.

Kamado set up:
Direct heat

Season the meat with salt and pepper, then let it rest briefly before cutting. Cut the burger buns and generously spread with the vadouvan mayonnaise. Place the strips of venison on the burger and top with the fennel.