

**Aimpoint**



**Wild Game Recipe  
by Swedish Chef Peter Skogström**

## **ROE-DEER BURGERS WITH MUSTARD CRÈME AND PICKLES**

### **INGREDIENTS:**

#### **Burgers:**

1 lb/ 500g      Ground deer meat  
1                  Egg  
                    Salt and pepper

#### **Toppings:**

½ cup / 1dl      Crème fraiche  
1-2 tbsp        Dijon mustard  
4                  Eggs  
1 cup / 2dl      Pickled root vegetables  
4                  Sourdough- or hamburger buns

### **PREPARATION:**

1. Mix the meat with the egg to a smooth paste and season with salt and pepper. Add some stripped fresh thyme. Fry in butter.
2. Mix the crème fraîche with the mustard, flavour with salt, pepper and perhaps some honey.
3. Fry the eggs in butter.
4. Rinse the lettuce.
5. Fry and roast the bread and make your hamburger with bread, mustard crème, lettuce, burger, mustard crème, fried egg, pickles and bread. In that order.