



Wild Tartar with taste of Forest, Meadow and Mountain Cheese

Serves 4

by Tilo Amft, Head Chef at Café 3692 in Grindelwald

Ingredients:

300g wild meat (fresh venison; nut, eye of round, or rump steak) from the hunter of your choice

1 small red onion, minced

2 tsp Tilo's Curry pickles, chopped

1 egg yolk

1 tbsp sweet mustard

Fleur des Alpes Gourmet Salt (Sel des Alpes)

Pepper

Good quality olive oil

1 dash of stone pine/Arve liqueur

Fir buds and parsley, chopped

Serve on a stone pine board with aged mountain cheese, capers of wild garlic, Bigler Chrigel's Wetterhorn bread (or any other sourdough bread) and Alpine butter

Garnish with wild garlic flowers and fir buds