



# Carpaccio of marinated venison fillet with Alps salt

- For 4 people - Recipe by Marie Robert - Café Suisse in Bex -

## Ingredients:

- 1 kg of venison fillet
- 1 kg of gourmet salt "Alps Flower" (can be reused later)
- 240 g of sugar
- 50 g of rosemary

## Preparation:

- Clean the fillets.
- Mix the coarse salt with sugar and rosemary.
- Wrap the fillets in this mixture. Let it rest for 24 hours, then rinse them.
- Let them dry in the cellar for 3 days, wrapped in a towel.
- Slice thinly, assemble, and then cut circles of 6 cm.
- With the scraps, prepare a tartare with finely chopped shallots and a little olive oil.

## Serving:

- Serve for example with whipped cream and chestnut pieces.

