



Roe deer back filet with truffles and asparagus

Serves 4

- 800 gram roe deer back filet (if possible in one piece)
- 400 gram blanched green asparagus
- 2 large pre-cooked baked potatoes cut into halves
- 2 large whole porcini mushrooms cut into halves
- 2 large whole Portobello mushrooms cut into halves
- 150 gram enoki mushrooms
- Olive oil
- Black pepper, salt, thyme and oregano
- 100 gram truffle salsa (ready-made)
- 150 gram crème fraîche



Directions

1. Rub the back filet with salt and pepper and rest for a minimum of 1 hour, maximum 3 hours.
2. Grill the meat for 2 minutes per side until "medium-rare".
3. Brush the mushrooms and asparagus with some olive oil, season with salt and pepper and grill at the same time as the meat.
4. Pack the filet in alufoil and set aside.
5. Dress all items on a plate. Put a spoonful crème fraîche on top of the potato and on top of that a spoonful of truffle salsa.
6. Take the filet out of the foil and slice in equal pieces. Put the slices in between the mushrooms, sprinkle with some thyme and oregano and decorate to taste.