



**HELIGIG CYMRU**  
GAME MEAT WALES

# Venison Tartare

with pickled kohlrabi and tartare dressing

Serves 2

## INGREDIENTS

### SALT BAKE

- 400g strong flour
- 220g sea salt
- 220g water

### PICKLED KOHLRABI

- 1 kohlrabi
- 50g white wine vinegar
- 50g white wine
- 50g sugar

### TARTARE DRESSING

- 50g soy sauce
- 6/7 drops of tabasco
- 150g tomato ketchup
- 8g English mustard
- 45g smoked whiskey
- 12g Worcester sauce
- 50g coal oil

### TARTARE VENISON

- 160g diced aged venison loin
- ½ diced shallot
- 10g capers
- Dressing (as above)
- Smoked salt

### GARNISH

- Egg yolk
- Seaweed
- Chive
- Fennel



## METHOD

### SALT BAKED KOHLRABI

1. Mix together the salt and flour, then add the water to make a dough.
2. Roll out and wrap the salt dough around the kohlrabi.
3. Bake at 180°C for 45 minutes.
4. Remove from the oven and once the kohlrabi has cooled, unwrap it from the dough.
5. Thinly slice the kohlrabi into round disks.

### PICKLED KOHLRABI

1. In a pan, heat the white wine vinegar with the white wine, then dissolve in the sugar. Pour this mix over the kohlrabi slices and leave for 10 -20 minutes.
2. Cook the kohlrabi slices on a barbecue to give it a smoked flavour.
3. Cut small circles out of the barbecued kohlrabi slices, ready to serve.

### TO SERVE

1. For the tartare dressing, mix all the ingredients in a bowl and slowly emulsify the oil.
2. Dice up the venison into 1cm pieces.
3. Place the venison in a bowl and add the shallot, capers, a good spoonful of the tartare dressing and season with smoked salt.
4. Place the venison mix on a plate. Serve with the kohlrabi, a raw egg yolk, seaweed, chive, fennel and dress with more coal oil.



**BY TOMMY HEANEY**  
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**HEANEYS**