

FAVORITE GAME RECIPE: *GAME MEAT BURGER WITH APPLE-RED CABBAGE-SLAW AND (SWEET) POTATO WEDGES*

BY MARKUS SÄMMER

Markus Sämmer is chef and hunter by passion. He worked in Munich's top gastronomy for a long time before he toured Australia in a camping bus for a year and worked on a yacht in the Mediterranean. In 2004, he founded his own company and has been running a catering business on Lake Ammersee since then. Just as passionate as he is about cooking, Markus is about the outdoors. As an active climber, surfer, mountain biker, mountaineer and alpinist, he loves hunting and fishing.



INGREDIENTS

WILDBURGER

- 2 burger buns
- 300g minced game meat (e.g. roe deer)
- 1/2 tsp salt, pepper
- 1 red onion
- 1 tbsp balsamic vinegar
- 1 ripe tomato (e.g. ox heart)
- 1 pickled cucumber
- 2 slices of soft cheese (Taleggio or blue cheese)
- 4 slices of bacon, optional
- 1/4 red cabbage head, finely sliced
- 1 apple, finely sliced
- 1 tbsp mayonnaise
- 1 handful of lamb's lettuce
- 2 tsp honey-mustard
- 2 tsp cranberries from the glass
- 2 tsp BBQ sauce
- 1 tbsp balsamic vinegar
- 1 tbsp white vinegar
- 1 tsp cane sugar
- optional: fresh cress or sprouts

YELLOW BURGER BUNS

- 250g wheat flour type 550 or light spelt flour
- 130ml lukewarm milk
- 20g liquid butter
- 10g (1/2 cube) fresh yeast
- 2 eggs, room temperature
- 1 tbsp sugar
- 1/2 tsp salt
- 1/2 tsp curcuma, 1 tsp chopped thyme, 1 tsp chopped rosemary

(SWEET) POTATO WEDGES

- 3-4 large (sweet) potatoes
- 3-4 tbsp olive oil
- coarse sea salt (e.g. Fleur de Sel)



SWAROVSKI
OPTIK

PREPARATION

Burgers taste awesome all year round. Game meat patties guarantee a truly luxurious firework of deliciousness. It makes a huge difference if you bake the buns for your burgers yourself. High-quality ingredients, special cheeses and your own creativity make the burger a real highlight. If the minced game meat is very fresh, you can also serve the burger „medium“.

WILDBURGER

Heat up the grill, season the minced meat and knead well. Then form two patties with wet hands (slightly larger than the buns, as they shrink during grilling). Cut the cucumbers and tomatoes into slices. Fry the bacon in a pan until crisp, remove and sauté finely chopped onion rings in the remaining fat until translucent, deglaze with balsamic vinegar and let it boil down briefly. Mix the BBQ sauce with the cranberries in a small bowl. Mix the grated red cabbage and apple with the mayonnaise, season to taste with salt, pepper, cane sugar and white vinegar.

Grill the burgers, turn them and cover them with cheese. Cut the buns in half and toast them briefly on the grill on the cut sides. Of course you can also grill everything in a grill pan.

Assemble all ingredients to form the burger you like best.

YELLOW BURGER BUNS

Roast and grind the mixture of 1 tsp coriander with ½ tsp allspice, add 1 tsp sesame

Mix warm milk, sugar, yeast and butter to make the pre-dough, cover and leave to stand until it foams slightly. Preheat oven to 190 degrees Celsius. Mix flour, salt and spices in a bowl, add 1 egg, stir in pre-dough and knead dough. If it is too sticky or too firm, add some flour or milk. Cover and leave to rise for 1 hour. Then knead the air out again briefly, form 6 flat buns, cover and let them rise for another 30 minutes.

Whisk 1 egg with a little water and brush the buns with it, sprinkle with sesame spice mixture. Bake for 20 minutes until golden brown. When you take them out, put a kitchen towel over them immediately and let them cool down. This way, they will stay soft. Freeze them in a freezer bags or enjoy them immediately.

(SWEET) POTATO WEDGES

(Sweet) potato wedges go best with the burger. Simply peel the (sweet) potatoes, cut them into finger-thick slices and mix them in a bowl with olive oil and coarse sea salt. Bake on a baking tray at 200 degrees Celsius for about 30 minutes until the wedges are soft and golden brown.

