FILLET OF DEER WITH NAZARETH POTATO GRATIN

Instructions:
Pour the whisky over the fillet of deer and leave it for two hours. Rub with pepper and salt to liking. Wrap the bacon around the meat and bake for 5 minutes on each side in hot Nazareth butter.
Put the meat in an oven tray with Nazareth butter and leave in a preheated oven at 220 °C for about 20 minutes. Cut the meat in strips.

Cut the potatoes in slices and put in a buttered oven tray, one layer of potatoes and then a layer of Nazareth cheese, then repeat, season with cayenne pepper and nutmeg in between layers. Finish with the Nazareth cheese. Add the cream. Place in a preheated oven at 220 °C for 45 minutes. Finish everything with gravy and parsley.

Serves:
4 people
Recipe type:
Main course
Difficulty:
3.5