

# Springbok Tartare

## To be paired with the Creation Syrah, Grenache

Serves 4

### Ingredients

- 200 g springbok loin, finely chopped by knife
- 2 small gherkins finely chopped
- $\frac{1}{2}$  small onion, peeled and chopped
- 1 tsp Dijon mustard
- 1 tsp Worcestershire Sauce
- 2 tsp olive oil
- 1 tsp finely chopped oregano
- 2 tsp finely chopped parsley
- 1 tsp chopped wild garlic
- 1 egg yolk
- salt and fresh black pepper to taste
- freshly picked oregano, wild garlic and basil for garnishing

### Method

1. In a clean bowl, place the chopped springbok, gherkins, onion and olive oil, mix well.
2. Add the chopped herbs, mustard and Worcestershire Sauce.
3. Check seasoning and adjust with salt and pepper.
4. Plate and make an indent on the top with the back of a spoon.
5. Gently place the egg yolk into the indent.
6. Season the egg yolk with a bit of salt and black pepper.
7. Garnish with freshly picked oregano, wild garlic and basil.

