



EXOTIC GAME MEAT, NATURAL FUTURE

Recipes Â» Eland steak with apples



Serves four

Take

0.75 kg eland steak, 2 cooking apples,
20 gr brown sugar, 25 gr butter,
olive oil, 25 ml lime juice,
a dash of brown rum, and freshly ground black pepper.

Peel and slice the apples.

Sprinkle the slices of apple with brown sugar, then place them in a pan.

Gently soften them in butter.

Keep the apples warm while the steaks are seasoned and fried until pink.

Once they are pink, take the eland steaks out of the pan and keep them warm.

In the meantime cool the pan with lime juice and rum.

This sauce is first poured onto the plate.

The meat is then carefully arranged on the sauce and covered with slices of apple.

Delicious potato croquettes are served with this.