

RECEPT #1: PO KOLIŠČARSKO

Srnin hrbet z malinami

Recept je navdahnjen s sestavinami, ki so bile na voljo koliščarjem, živečim na Ljubljanskem barju – divjačina, zelišča, jagodičevje. Pri pripravi ste lahko ustvarjalni: meso lahko pred rezanjem na hitro opečete z vseh strani; malinam lahko dodate še jagode, borovnice, robidnice pa tudi grobo sesekljane lešnike ali orehe. Tudi mešanico dišečih zelišč lahko prilagodite lastnemu okusu, pogumnejši pa lahko vse skupaj še dodatno zašpičite s strtimi brinovimi jagodami.

Sestavine:

- lepo očiščen in zorjen kos srninega (ali jelenovega) hrbita
- maline (ali mešanica jagodičevja)
- sveža zelišča: bazilika, timijan, peteršilj, meta, koprca, origano ...
- sol, poper

Postopek:

Zelišča oplaknemo, osušimo s papirnatimi kuhinjskimi brisačami in lističe potrgamo s pecljev.

Meso narežemo na tanke rezine. Če se nam zdi, da pri tem nismo bili najbolj spretni, lahko rezine mesa denemo med dve plasti folije za živila in jih stanjšamo z valjarjem ali dlanmi.

Maline pretlačimo v možnarju ali zmeljemo s paličnim mešalnikom; če nas motijo peške, dobljeni pire pretlačimo skozi fino cedilo.

Na krožnik najprej razporedimo mešanico zelišč, nanje nanizamo rezine mesa, ki jih pokapljamo s pretlačenimi malinami.

Jed po okusu začинimo s soljo in poprom, ali pa to prepustimo vsakemu jedcu posebej.

RECIPE #1: A PILE DWELLER'S TREAT

Venison backstrap with raspberries

This recipe found inspiration in ingredients that would be available to the pile dwellers living in Ljubljana Marshes – game, herbs, berries. Feel free to be creative: you can quickly grill the meat on all sides before slicing, strawberries, blueberries, blackberries, or even roughly chopped hazelnuts or walnuts can be added to the raspberries. You can also adjust the herb mix to your personal preferences and, if you are feeling courageous, spice it up with some crushed juniper berries.

Ingredients:

- properly cleaned and matured piece of venison backstrap
- raspberries (or a berry mix)
- fresh herbs: basil, thyme, parsley, mint, dill, oregano...
- salt and pepper

Cooking procedure:

Wash the herbs and dry them with paper kitchen towels. Tear the leaves from their stems.

Cut the meat into thin slices. If we feel that the slices came out too thick, we can place them between two layers of wrapping foil and thin them out with a rolling pin or our palms.

Mash the raspberries with a mortar and pestle or grind them with a hand-held blender. We can sieve our raspberry puree to get rid of any remaining seeds.

Spread the herb mix around the plate and place the meat on top. Drizzle the meat with the mashed raspberries.

Season the meal to taste or leave the seasoning to the eaters.