

# VENISON

## AS SIMPLE AS THAT !

by Michael Keller and Andreas Seel

### CONTENT:

For all those who are not confident in preparing venison, game sommelier Michael Keller and chef Andreas Seel supply the appropriate guide to pave your way to the noble meat. After a brief review on the history of hunting und the different hunting methods in use today, they describe the main game species available in Central Europe, and provide step-by-step instructions to treatment complete with coarse and fine cutting of each species and further processing up to the kitchen-ready product.

With great recipes for homemade sausages, burgers, goulash, terrine, aspic, schnitzel, skewers, and more, made from boar, deer, rabbit and poultry, this book will appeal to hunters and hobby cooks alike. Also sophisticated and experienced cooks will be able to find new inspiration here!

**The authors:** Michael Keller is a master butcher, hunter, meat & game sommelier and an expert lecturer on this subject. He has already published several specialist books and won the trophy at the Californian *World Butcher's Challenge* with his German team in 2022. Andreas Seel is a trained chef and works as teacher at a vocational school.

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