

## Deer steak with lingonberry compote

**Serves 4**

### **INGREDIENTS:**

- 4 deer steaks
- 2 tablespoons butter
- 250g lingonberries
- 125g sugar
- 1 tablespoons water
- white pepper
- salt

### **PREPARATION:**

Cook the lingonberries with the sugar and the water until softened. Let cool off a little.

Salt the steaks and cook medium in the butter at a moderate temperature in about 2 minutes per side. Season with a little white pepper and serve with the homemade compote.

Goes nicely with fried potatoes.

