

**Preparation**

10 minutes, if you have premade the *wallenbergares*

**Cooking**

10 minutes

**Makes**

4 portions

**Sandwich**

8 slices rye bread  
3 tbsp. butter  
2 cold, cooked roe venison *wallenbergares* (see page 137)  
4 boiled potatoes  
roast onion  
garden cress, cut

**Hot cucumber mayonnaise**

4 tbsp. mayonnaise  
1 tbsp. Bostongurka (pickled cucumber relish)  
approx. 2 tsp. sriracha  
hot chili sauce or  
cayenne pepper  
salt and black pepper

## Sandwich with *wallenbergare*

*In the unlikely event that you have a spare wallenbergare or two, you can make this decadent sandwich. It's perhaps a bit too oozy to take with you on a hunt, but then again sometimes you have to choose taste over practicality. I love to serve this sandwich with hot cucumber mayonnaise, boiled potatoes, and a sprinkle of roast onion on top.*

**Hot cucumber mayonnaise**

Mix all the ingredients in a bowl. Season and add heat according to taste with sriracha—or cayenne pepper, because if you use too much sriracha the mayonnaise may become too runny.

**Sandwich**

Slice the burgers and potatoes. Butter the bread and place the slices of potato on four of the slices of bread. Spread the cucumber mayonnaise over the potatoes, and then add the burger slices. Top with roast onion, garden cress, and a final buttered slice of bread. Wrap the sandwiches in plastic film. Greaseproof paper feels more traditional, but unfortunately it rustles too much for sitting in a blind.