



ZANNIER HOTELS
SONOP

ZANNIER HOTELS SONOP – SIGNATURE DISH GAME MEAT CARPACCIO

The restaurant of *Zannier Hotels Sonop* has been conceived as a communal place where travelers can meet after a long day of exploration in the desert. It is composed of a main tent overlooking the boundless desert, decorated as a luxurious living room

The restaurant serves a Namibian cuisine with a gastronomic approach in an interesting way to experience where guests can enjoy an outstanding 5-course dinner in their gala outfits. Comfortably sat in the Victorian-style chairs around a large 7,5m-long communal table, they will live a magical experience. The dinner menu that changes everyday features a cold starter, a warm starter, a main course (with either a fish, meat or vegetarian dish) served with a side, a generous cheese platter and a homemade dessert. A suggested wine-pairing menu is elaborated every day, to perfectly complement the dishes.



Our Head Chef accepted to share one of his secret recipes of a popular starter: the *game meat carpaccio, capers, parmesan*.

Ingredients:

- Game fillet: 60 g (we recommend zebra or oryx. Beef fillet can also work)
- Parmesan: 10 g
- Caper berries: 5 g
- Balsamic drizzle: 15 g
- Sugar: 20 g
- Salt: 20 g
- Paprika: 5 g
- Red onion gastric: 1 g

Preparation:

- Clean the fillet and season it with a dressing of crushed salt, paprika and sugar.
- Allow the fillet to stiffen for 5 to 10 minutes.
- Remove the surplus of liquid that drained from the meat. Then dust off the excess of seasoning.
- Place the meat in a hot, dry pan. Briefly sear the meat, without cooking it. Just give it a colour, and remove immediately. Allow to cool on a drying rack.
- Then, roll it in double wrapped cling film and keep in the freezer until serving.

Serving:

- Slice the meat into 2mm thick carpaccio, best with the help of a meat slicer.
- Drizzle with olive oil and season with rock salt.
- Garnish with the red onion gastric, parmesan shavings and caper berries.
- Finish with a drizzle of balsamic reduction. You can also add a lemon comfit on the side.
- We recommend 5 to 7 slices per plate depending on the width of the fillet.

*For more information or any question, feel free to ask
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