

# Jean-François Piège

## VENISON COOKED ON ROASTED CHESTNUTS, KABOCHA, GRAND CRU DULSÃO DO BRASIL SCENTS – 10 PEOPLE



© Emmanuel Nguyen Ngoc

### Venison

- 3 kg of venison loin
- Carve 2 fillets, remove skin, and cut in small pieces of 35 g.

### Poivrade reduction

- 20 shallots
- 4 carrots
- 2 celery sticks
- 20 white mushrooms
- 5 juniper berries
- 20 black Sarawak peppercorns
- 2 ginger rhizomes
- 4 tbsp of tomato concentrate
- 6 kg of venison
- 4 liters of flambéed red wine
- 6 garlic cloves

- 4 sprigs of thyme
  - peanut oil
- Put venison bones on a baking sheet in oven at 180°C for 30 min. 5 min before the end pour tomato concentrate on the bones. In the meantime, chop shallots, carrots, celery, mushrooms and ginger into small cubes. Sweat in a casserole with peanut oil, add bones, wine, orange, juniper, pepper, thyme, garlic and simmer approximately 2 h. Reduce to desired consistency, sieve and season.

### Chestnuts sawdust

- 20 chestnuts
- Peel chestnuts and finely chop using a mandolin. Place on a baking sheet and dry in the oven at 150°C for 15 min until they are lightly coloured.

### Side dish

#### A) Squash

- 1/4 of Kabocha squash
- Cut 30 slices 10 cm long and 0,8 cm thick. Add salt and sear on both sides Teppanyaki style with olive oil. Roll each piece to obtain petals and place them in a bowl into 3 rings of squash.

### B) Pickles marinade

- 10 g of acacia honey
  - 20 g of wine vinegar
  - 30 g of water
  - 1 tsp of Espelette pepper
  - 1 g of crushed coriander seeds
  - 2 x 40 ml of Dulsão do Brasil
- Warm all ingredients together in a saucepan, bring to a simmer then let cool. When cold, add 2 espressos and stir. Pour over the petals. Cover to avoid coffee oxydation and infuse for 2h in the refrigerator.

### C) Baked pumpkin

- 1/2 pumpkin
  - 20 g of butter
  - 1 garlic clove
  - 10 tsp of mascarpone
  - olive oil
- Peel and cut pumpkin in slices 2 cm thick. Add salt and sear each side in a pan with olive oil until lightly coloured. Place in a baking dish. Add butter and chopped garlic. Cover and cook in the oven

for 30 min at 150°C, then mash with a fork. Set on a baking sheet forming 10 squares of 10 cm each. Spread 1 teaspoon of mascarpone on each square and place under the grill for a short time.

### Dulsão do Brasil jelly

- 6 x 40 ml of Dulsão do Brasil
  - 4 g of agar-agar
- Mix agar-agar and the Dulsão do Brasil in a pan. Bring to a boil. Filter and pour the liquid into a bowl and place in the refrigerator.

### Presentation

- 30 g of butter
- salt and coarse-ground pepper
- 20 red chard leaves
- 20 red sorrel leaves
- fleur de sel
- Pondichéry pepper
- 1 lime zest
- olive oil

Cover the venison pieces in oil, add salt and brown them in a frying pan. Place them on a baking sheet over a layer of chestnuts and cook for 5 to 6 min with a few dabs of butter on top. Place the pumpkin on a plate, add 3 squash petals pickles in a square pattern after draining. Add mascarpone, coffee jelly and a few drops of poivrade reduction. Sprinkle with a pinch of pepper, and a dash of lime zest. Finish with red chard and sorrel leaves. Add a grilled chestnut. Serve the venison over a bead of grilled chestnuts.

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