

VENISON WITH ARPEGGIO GLAZE

🕒 45 min 🍷 Medium

MATERIALS

Blender
Spatula
Tongs
BBQ
Small Pot
Thermometer

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Shallot
2 unit



Cloves Garlic
2 unit



Butter
20 g



Cream
250 ml



Black Pepper
1 pinch



Salt
1 pinch



White Sugar
50 g



Orange Juice
1 g



Ispirazione Firenze Arpeggio
4



Sea Salt
40 g



Black Pepper
2 g



Orange Zest



LET'S MAKE IT!

STEP 01

Method for the Spinach Puree

- 2 Shallots
- 2 Cloves of Garlic
- 20g Butter
- 250ml Cream
- 500g of Baby Spinach
- Black Pepper (cracked to taste)
- Salt (to taste)

1. Slice the shallots and garlic and sauté in a saucepan with the butter until soft. Add the cream and reduce by half.
2. Blanch the spinach in boiling salted water for four minutes, drain in a colander and squeeze out all the hot water by pressing down with a ladle.
3. Place the dry spinach and the reduced cream into a blender, blend until smooth. Place into a small saucepan with the lid on to keep warm.

STEP 02

Method for the Arpeggio Glaze

- 50g Manuka Honey
- 50g Sugar
- 50g Sugar
- Juice of one Orange
- 4x 40ml Espresso extractions of Arpeggio, topped off with 170ml of hot water

1. Combine ingredients together in a saucepan and bring to the boil.
2. Reduce to a glaze to pour over your venison once cooked.


STEP 03

Method for the Venison


- 1,000g – 1,200g Venison Back Strap (room temperature)
- 40g Sea Salt
- 2g Black Pepper
- Zest of one Orange
- 2g Ground Juniper


1. Cut the back strap into two pieces around 500g – 600g, this will give you three portions out of each piece.
2. Mix the sea salt together with the rest of the ingredients to make a venison rub.
3. Let the venison come up to room temperature on the kitchen bench, this will allow the venison to be cooked easier.
4. Generously season the venison with the rub and BBQ on a high heat for around six minutes until rare to medium rare. Be careful not to overcook. Alternatively pan fry for roughly the same time.
5. Pour the warm Arpeggio coffee glaze over the venison and rest for 10 minutes in the glaze.


1 unit

venison back strap  1 kg

ground juniper  2 g

Manuka Honey  50 g

cider vinegar  50 ml

baby spinach  500 g

INSPIRATIONS



STEP 04

Prepare the Foraged Greens

At the restaurant we are always foraging and looking for edible plants in nature. If you are not a forager don't worry, venison goes with lots of green vegetables - brussels sprouts leaves and broad beans are two of my favourites. Soft herbs like chervil or sorrel also work super well.

STEP 05

To Assemble

1. Lay out six hot plates.
2. Spoon your warm spinach puree onto the plate.
3. Remove your venison from the **Arpeggio** glaze & carve into 12 even pieces (six slices from each piece).
4. Place two pieces onto each plate, and spoon some of the **Arpeggio** glaze over to taste.
5. Garnish with the foraged greens or your own selection of green vegetables or herbs.
6. Serve!