

VENISON IN A COFFEE BEAN CLAY CRUST WITH STEAMED CELERY

🕒 60 🍳 Difficult



MATERIALS

Rolling Pin
Oven
Sauté Pan
Fine Sieve
Ham Cutting Machine
Cookie Cutter
Paring Knife
Foil

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Venison Loin (250g)
350 G Of White Clay Powder
150 MI Of Mineral Water
G Of Coffee
Grapeseed Oil (SQ)
Salt And Pepper (SQ)
For The Pepper Sauce
500 G Of Venison Bones And
Trimmings
Carrot
Onion
1/4 L Of White Wine
L Of Veal Stock

LET'S MAKE IT!

- Mix the clay, water and the ground coffee
- Let stand for two hours
- Spread the mixture the paste obtained by using a rolling pin to form a 5 mm thick square
- Season the venison with salt
- Sear for 2 min in a sauté pan with grapeseed oil
- Place the venison on the clay paste and cook in the oven for 12min at 200° C
- **For the pepper sauce**
- Crush the venison bones and trimmings
- Brown them in a sauté pan with oil
- Add carrot and onion cut into mirepoix
- Let stew with butter
- Degrease then add the white wine and veal stock
- Cook over low heat for 2 hours, skimming regularly
- Pass through a fine sieve and reduce by half
- Add pepper and leave to infuse for 20 minutes
- Then remove the pepper
- **For the celery in foil**
- Wash, clean and peel the celeriac
- Cut the celery with a ham cutting machine into pieces 2cm thick
- Using a cookie cutter 7cm in diameter, cut the celery into rounds and turn the edges with a paring knife
- Place the pieces on aluminium foil with garlic, a pinch of salt, salted butter, thyme and coffee
- Bake at 180° C for 20min
- **Finishing and presentation**
- Break the crust and then season the venison with salt and pepper
- Cut into 8 pieces
- Arrange the pieces of venison on the plate
- Place a celery round on the plate and add the pepper sauce

10 G Of Black Pepper

10 G Of Unsalted Butter

Peanut Oil

Salt

For The Celery In Foil

Large Celeriac

1/2 Clove Of Garlic

20 G Of Salted Butter

Thyme

Salt

0_20 G Of Coffee

INSPIRATIONS

