

VENISON COOKED ON ROASTED CHESTNUTS

🕒 30 + 🍲 Medium



MATERIALS

Casserole

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

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

INSPIRATIONS



LET'S MAKE IT!

- **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 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 oxidation 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 jelly** 6 x 40 ml of Dulsão 4 g of agaragar Mix agaragar and the Dulsão in a pan
- Bring to a boil
- Filter and pour the liquid into a bowl and place in the refrigerator
- **Presentation** 30 g of buttersalt and coarseground 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