

Pink roasted saddle of venison



Recipe for 4 people

Green asparagus / Ginger / Coriander / Garlic / Chilli / Potato gratin

Ingredients for the saddle of venison:

800 g saddle of venison without bones and sinews

2 tbs. canola oil

50 g butter

2 stalks each of rosemary and thyme

Sea salt and pepper from the grinder Grated zest of an untreated lemon

Ingredients for the asparagus:

500 g green asparagus

50 ml groundnut oil

3 tbs. brown sugar 4 tbs. hoisin sauce

1 red chilli pepper de-seeded and cut into strips

5 spring onions

1 bulb of Chinese great-head garlic peeled and finely diced

1 tbs. freshly grated ginger sea salt and pepper from the grinder 6 stalks of fresh coriander

Ingredients for the potato gratin:

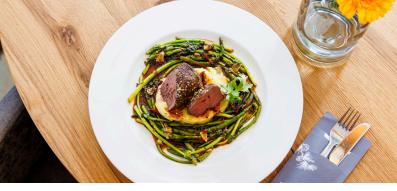
500 ml cream

1/2 bulb of Chinese great-head garlic peeled and finely diced 800 g mainly waxy potatoes sea salt and pepper from the grinder

Nutmeg

50 g liquid butter

1 tbs. flour



Preparation

- For the potato gratin, heat the cream and garlic in a pot and boil down to 2/3 of the liquid. Season with salt, pepper and nutmeg.
- Peel potatoes, cut into thin slices. Season with salt, pepper and lemon juice, mix well and line up cleanly in an oven dish.
- 3. Mix liquid butter and flour and add to the cream mass while stirring constantly, thicken.
- Pour the cream mixture over the potatoes and bake in the pre-heated oven for 45 minutes at 170 degrees with fan.
- 5. Cut saddle of venison into four equally sized pieces.
- 6. Fry the pieces of saddle of venison golden brown from all sides in a grill pan with canola oil. Reduce heat, add butter and the garden herbs, turn again or pour the melted butter over it several times with a tablespoon. Place on a baking plate, season with salt, pepper and grated lemon zest and braise in the oven at 160 degrees for a good 8 10 minutes.
- 7. Wash, halve and deseed the chillies and cut into very fine strips. Cut coriander together with root coarsely into small pieces. Wash spring onion and cut into a half-centimetre-wide ring.
- 8. Wash green asparagus and drip dry on a kitchen towel.
- 9. Heat groundnut oil in a non-stick frying pan. Add green asparagus, fry for a short time.
- 10. Reduce heat, add brown sugar, swing and allow to caramelise.
- 11. Add hoisin sauce, chilli strips, spring onions, garlic and ginger. Reduce temperature and season with salt, pepper and fresh coriander.