

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

1. For the potato gratin, heat the cream and garlic in a pot and boil down to $\frac{2}{3}$ of the liquid. Season with salt, pepper and nutmeg.
2. 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.
4. 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 caramelize.
11. Add hoisin sauce, chilli strips, spring onions, garlic and ginger. Reduce temperature and season with salt, pepper and fresh coriander.