



Sautéed venison in a light Chasselas cream



Rezept für 4

Ingredients for the wine sauce

Venison trimmings
500 ml cream
200 ml high-quality wine (sweet)
30 g chopped shallots
20 Chasselas grapes, sliced in half
Dash of lemon juice
3 sprigs of thyme

Ingredients for the garnish

16 silverskin onions
16 Chasselas grapes
1 salsify

Ingredients for the sautéed venison

650 g prepared venison fillet

Ingredients for the plating up

Seasonal microgreens
Flat-leaf parsley chips
Potato waffles

Seasonings

Salt, pepper
Spice blend for game
Groundnut oil
Knob of butter

To prepare the wine sauce

Season the venison trimmings with the game spice blend, place in a frying pan with a little groundnut oil and brown. Lower the heat and add the chopped shallots. Deglaze with the wine and reduce by half. Add the Chasselas grapes and the thyme. Add the cream and simmer for about ten minutes. Strain through a sieve. Adjust the seasoning with salt, pepper, a splash of wine and a dash of lemon juice.

To prepare the garnish

Cook the silverskin onions in boiling salted water for 5 minutes, then plunge into ice-cold water. Slice in half and lightly brown, cut side down, with a dash of groundnut oil. Add a knob of butter to stop the browning. Quarter the white grapes. Peel the salsify and slice in half. Cook for 10 minutes in boiling salted water, with a pinch of ascorbic acid. Plunge into ice-cold water. Slice in half lengthways, then diagonally into smaller pieces.



To prepare the sautéed venison

Cut the meat into 16 evenly-sized cubes, season with the game spice blend. In a frying pan, heat a dash of groundnut oil, then evenly brown the meat on all sides, turning frequently (for around 2 minutes in total). Drain the pieces of meat in a strainer, set aside for a few minutes.

To prepare the plating up

Briefly heat the meat in a little of the sauce. Neatly arrange the cubes of venison in deep dishes. Add the Chasselas grapes, silverskin onions and sliced salsify. Emulsify the wine sauce, then delicately pour the foam from the emulsified sauce between each piece of meat.

Anrichten

To serve: Finish with a few seasonal microgreens, parsley chips and a potato waffle. Serve the rest of the sauce on the side.