

# Venison with wild berries

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## To prepare the racks of venison

Season the racks with salt and spices. Preheat the oven to 200 °C on the top/bottom heat setting. Heat the peanut oil in a frying pan, add the racks of venison and brown on all sides. Add the aromatic accompaniment then the butter, place in the oven for about 5 minutes and baste regularly with the sauce, making sure that the butter does not burn. Cook to 35 °C using the sensor for meat that is pink. Remove the racks of venison, place on a wire shelf and let stand for at least 15 minutes. Do not let stand in the heat but at room temperature.

## Cooking level racks of venison

With preheating 15 minutes | top/bottom heat setting 200 °C

## Rezept für 4

### Ingredients

4 racks of venison, 180 gr each, trimmed  
 5 cl peanut oil  
 40 g butter, diced  
 Ingredients for the aromatic accompaniment  
 4 cloves of garlic, unpeeled  
 Several sprigs of thyme  
 Several sprigs of savory  
 100 g shallots, split in two  
 10 juniper berries, ground  
 Salt, spice mix for game

### Ingredients for the wild berry sauce

2 dl raspberry liquor  
 2 dl blackcurrant liquor  
 5 cl raspberry vinegar  
 5 cl sherry vinegar  
 100 g mix of seasonal berries  
 60 g butter  
 Salt, pepper

### Ingredients for the garnish

10 redcurrants  
 10 blueberries



### **To prepare the sauce**

Heat the raspberry and blackcurrant liquors, the vinegar and the fruit. Reduce to three-quarters. Strain through a fine sieve then add the butter. Season with salt and pepper then drizzle a little sherry vinegar to ensure the sauce is well balanced and not too sweet.

### **Anrichten**

## **To prepare the garnish**

Preheat the oven to 180 °C on the top/bottom heat setting. Pour a little sauce over the racks of meat then place in the oven for 4 minutes. Cut into 3 chops, garnish with a handful of raw berries and serve on plates.

## **Cooking level garnish**

With preheating

4 minutes | top/bottom heat setting 180 °C

## **Cooking level garnish**

With preheating

4 minutes | top/bottom heat setting 180 °C