



Venison with wild berries



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