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Preparation time: 2 hours

Cooking time: 20 minutes



Ingredients

500 g saddle of venison boned and trimmed
40 ml roasted argania oil by Fargano
30 g butter
Maldon salt

100 ml venison jus
10 Arabica Robusta beans
3 pimento corn
1 sprig of rosemary

500 g black salsify peeled
40 g dehydrated cranberries
80 g leaves of Brussels sprouts blanched
5 g finely cut chives
Some quince vinegar
20 g butter
20 g roasted pine nuts
Peanut oil for deep frying

Preparation

Cut the saddle of venison in equal parts. Seal together with the argania oil and poach at 65°C for 18 minutes in the **fusionchef** sous vide water bath, remove from bag and slightly brown in hot butter, salt and keep warm.

Reduce the venison jus together with the spices and coffee beans to the desired consistency. Thicken with a bit of arrowroot flour, strain and stir in some of the argane stock.

Cut long stripes from the thicker salsify using a mandolin slicer. Maximum thickness: 1 mm. Deep-fry in peanut oil at 150°C until golden brown. Twist while still hot and place on crepe paper towel. Also form small nests and place on crepe paper. Dice the remaining salsify and the cranberries very finely and mix with the cut chives. Add little salt and quince vinegar.

Glaze the leaves of Brussels sprouts in butter and season well. Arrange together with the salsify nest and pine nuts. Cut the saddle of venison and dress with the jus. Arrange some of the mix of diced salsify and cranberries on the meat and place a salsify sticks on top.

This recipe was generously provided by Heiko Antoniewicz / Image: Ralf Müller.