

Sous vide venison with blood sausage

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Preparation time: 1 hour

Cooking time: 35 minutes



Ingredients

For 4 people

Puree of celeriac:

300 g celeriac
25 g butter
25 ml cream
1 tbsp raspberry vinegar
1 lemon
Sea salt, pepper, nutmeg

Crispy chestnut wafer:

100 g cooked chestnuts
50 g egg white
25 g flour
25 g liquid butter
A pinch of sea salt

Crispy filling (sous vide):

50 g celeriac
50 g blood sausage
50 g cooked chestnuts
20 g puree of celeriac

Venison (sous vide):

500 g saddle/back of venison
20 g extra virgin rape seed oil
Sea salt, pepper, slightly crushed allspice berries

Gravy of blood sausage:

200 ml venison jus
80 g blood sausage

Preparation

Puree of celeriac:

Boil the celeriac in hot water with a bit of lemon until soft. Put aside until the steam has evaporated. Puree the hot celeriac with butter and cream. Season to taste with raspberry vinegar, salt, pepper and nutmeg.

Crispy chestnut wafer:

Mix all ingredients to form a homogenous mass and chill for half an hour. Spread thinly on a baking mat and bake in the oven at 160 °C for 5 minutes. Immediately roll it around a round object until the roll has cooled. Keep in a dry place.

Crispy filling (sous vide):

Finely dice the chestnuts, celeriac and blood sausage. Vacuum the celeriac and cook sous vide in the **fusionchef** sous vide water bath for approx. 5 minutes at 85 °C. Fry the chestnut dice with a bit of butter until crisp. Add the blood sausage and stir. Put all ingredients into a bowl and mix with the celeriac puree. Fill into a piping bag and keep warm until served.

Gravy of blood sausage:

Finely dice the blood sausage and let it melt in a pan at medium heat. Deglaze with the venison jus and mix with a stick blender. Let it sit for 15 minutes.

Venison (sous vide):

Heat the slightly crushed allspice berries in extra virgin rape seed oil. Vacuum the corns together with the venison. Cook sous vide in the **fusionchef** sous vide water bath at 61 °C for 35 minutes. Remove from the vacuum bag and season with salt. Brown from all sides in a pan and cut into slices.

This recipe was generously provided by Andreas Tuffentsammer.