

# Sous vide saddle of venison coated with herbs

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**Preparation time:** 2 hours  
**Cooking time:** 1 hour 15 minutes



## Ingredients

For 4 servings

### Celeriac mousseline:

1 celeriac  
100 ml milk  
40 g nut butter  
100 ml dairy liquid cream  
salt, pepper, nutmeg

### Slice of bread dumpling (sous vide):

350 dry bread  
600 ml hot milk  
1 egg  
Salt, pepper, nutmeg, parsley, sautéed shallot brunoise

### Herb – Szechuan pepper coating:

1 bunch flat-leaf parsley  
1 bunch chervil  
3 sprigs of rosemary  
3 sprigs of thyme  
2 tblsp Steak Block House Pepper  
2 tblsp Szechuan Pepper  
50 ml Hojiblanca olive oil

### Saddle of venison (sous vide):

1 Saddle of venison of 1.8 kg

## Preparation

### Celeriac mousseline:

Peel the celeriac cut and dice into small pieces. Boil in water with the milk until soft; drain.

Reduce a bit of cream, add the celeriac and season to taste with nut butter, salt, pepper and nutmeg and blend very fine.

### Slice of bread dumpling (sous vide):

Dice the dried bread while heating the milk. Pour the milk onto the bread, add the sautéed shallot brunoise and knead well.

Infuse for half an hour. Add the eggs and the spice and season to taste.

Roll into a cloth and cook in a **fusionchef** sous vide water bath at 85 °C for approx. 60 minutes. Cut into slices and shortly fry on each side.

### Herb – Szechuan pepper coating:

Chop the herbs finely and mix with the two types of pepper.

### Saddle of venison (sous vide):

Clean the venison of sinews and cut into pieces of 150 g each. Roll sparsely in olive oil and then in the herb and pepper mixture. Wrap tightly in cling film.

Place into the **fusionchef** sous vide water bath for approx. 15 minutes. Check with a core temperature sensor. The core of the venison should be at 56 °C.

### Arrangement and garnish:

Fry the slice of bread dumpling shortly on both side and place on the middle of the plate.

Form small dumplings of celeriac mousseline and place them to the right and left of the slice of bread dumpling. Clean the porcini mushrooms and sauté them carefully in a bit of oil. Season with salt, pepper, a bit of rosemary and a dash of lemon juice.

Shortly fry the venison in foaming butter and season with salt. Cut into 2 pieces and place it on the slice of bread dumpling. Pour a bit of jus on the side of the sliced dumpling.

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This recipe was generously provided by Karlheinz Hauser.