

# Sous vide saddle of venison with Hokkaido Pumpkin

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## Ingredients

Serves 4 people

### Red Cabbage juice:

200 ml Red wine  
200 ml Port, red  
200 ml Madeira  
200 ml Orange juice  
1 tblsp coarse sea salt  
1 tblsp Cinnamon blossom, crushed  
1 tsp Tasmanian pepper, crushed  
½ Red cabbage

### Saddle of Venison (sous vide):

1 medium-sized saddle of venison  
200 g root vegetables, finely diced  
1 twig of rosemary  
1 twig of thyme  
1 mushroom, finely diced  
2 juniper berries  
3 Peppercorns, black  
¼ bay leaf

### Jus of Cinnamon Blossom:

Venison stock (see above)  
Venison trimmings  
Clarified butter  
½ El cinnamon blossom, finely ground  
Sea salt  
200g red cabbage juice, boiled down  
1 El pistachio oil, roasted

### Pumpkin:

1 kg pumpkin  
2 tblsp olive oil  
100 g shallots, finely diced

## Preparation

### Red Cabbage juice:

Cut the red cabbage very fine and vacuum with the liquid and the spices. Marinate for a minimum of 2 weeks at 2 °C. Extract all liquid from the red cabbage and the marinade and strain it through a fine mesh sieve.

### Saddle of Venison (sous vide):

Bone the venison and remove the tendons (keep for the stock). Vacuum the venison with the red cabbage juice (not too tightly) and marinate it for minimum 12 hours. Chop the bones finely, add the remaining ingredients and prepare a venison stock.

Poach the saddle of venison in a vacuum bag at 55 °C in the **fusionchef** sous vide water bath for 28 minutes. Unpack the venison and dab it dry. Brown it together with rosemary and thyme in foamy butter.

### Jus of Cinnamon Blossom:

Fry the venison trimming in clarified butter from all sides. Deglaze with red cabbage juice and venison stock. Let the jus boil down slowly and continue to remove the fat. Strain through a fine mesh sieve and season to taste with cinnamon blossom and sea salt. Thicken by stirring in the pistachio oil.

### Pumpkin:

Quarter the pumpkin, brush with oil and season with sea salt. Cook at 140 °C in the oven for approx. 60 minutes. Remove the pulp with a fork and put to one side. Sauté the shallots in the goose drippings until glassy, add the pumpkin and season to taste with the spices.

### Garnish:

Brown the porcini with the diced bacon and season to taste. Use a rectangular cookie cutter to place the pumpkin confit on a plate, sprinkle with pumpkin seed julienne. Scatter the porcini on the plate. Heat the jus and sprinkle on the side. Carve the venison, season with sea salt and place it on the jus.

This recipe was generously provided by Michael Kempf.

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20 g goose dripping  
5 g ginger, finely grated  
Mumbai Curry  
Allspice D'Espelette  
Pepper, white  
Sea salt

**Garnish:**

1 tbsp pumpkin seed julienne, roasted  
100 g porcini mushroom  
1 tbsp diced bacon  
Butter  
Rosemary, thyme  
Sea salt