

# Sous vide tenderloin of new zealand venison “Rossini”

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**Cooking time:** 1 hour



## Ingredients

For 4 servings

500 g tenderloin of New Zealand venison  
3 tbs peanut oil  
1 tsp olive oil, extra vergin  
750 ml red wine  
3 bottles of port wine  
750 ml meat stock  
200 g foie gras  
200 g poultry liver  
Salt and pepper  
100 g peas, fresh or deep-frozen  
50 ml veal stock  
1 carrot  
50 g black truffle  
50 ml champagne  
150 g pearl onion  
5 juniper berries

## Preparation

Pour 750 ml each of red wine, port wine, and meat stock in a pan for the sauce and let it reduce until it has a syrup-like texture.

Prepare the liver crème by, sautéing the foie gras and the poultry liver separately. Do not keep the fat. Season them with salt and pepper.

Reduce 750 ml port to approx. 100 ml and add the diced liver. Purée the mixture and strain through a fine sieve to get a fine, smooth crème.

Prepare the pea purée by briefly blanching the fresh peas in boiling salt water; if you use frozen peas, let them thaw. Purée the peas with the veal stock and season them with salt and pepper.

Cut the carrot in thin strips using an asparagus peeler. Blanch briefly in boiling salt water and quench in ice water. Make small rolls and place them on a plate. Place them in the oven on low temperature to keep them warm.

Boil the truffles in 50 ml champagne and 50 ml port for approximately one hour in a covered pan. Remove from the brew and cut into small dice.

Peel the pearl onion and roast them in a pan with a bit of peanut oil. Deglaze with 500 ml port. Add three juniper berries and let it boil for approx. 20 minutes with the lid on.

Salt the venison tenderloin lightly and brush with the olive oil. Vacuum it together with two juniper berries. Place the meat in your **fusionchef** sous vide water bath at 60 °C for one hour. Remove it from the bag, pad dry, and briefly sear it in a pan with a bit of peanut oil briefly on high temperature on both sides. Mix in the meat juice with the marinated pearl onions.

Cut the tenderloin obliquely and portion on four plates. Add a dollop of pea purée and liver crème each. Arrange the carrot rolls and pearl onions. Pour the sauce around the arrangement and place the diced truffles on the liver crème.

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This recipe was generously provided by Carmelo Greco.