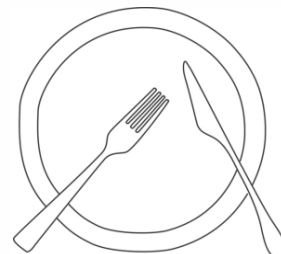




COOKING PASSION SINCE 1877



VENISON-MEDALLIONS WITH ROSEHIP-BUTTER



8 pieces

INGREDIENTS:

2 pears (150 gr each)
2 tbsps. clarified **butter**
1 tbsp. brown cane sugar
50 ml **pear-cider** or pear-juice
a few pinches of ground saffron,
ground coriander, black pepper
salt
8 venison- medallions (60 gr each)
½ tsp ground pimento

ROSEHIP-BUTTER

100 gr soft **butter**
2 tbsps. rosehip jam
1 tbsp chopped leaf parsley

COUSCOUS

2 full tbsps. **dried cranberries**
juice and zest of 1 organic lemon
1 small-sized leek
2 tbsps. olive oil
200 gr instant **couscous**
250 ml hot **vegetable stock**
35 gr **pistachios**
1 tbsp. **butter**
salt, rosehip jam for the
decoration

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION:

Wash and peel the pears, then halve them and remove the core with a melon baller. Melt clarified butter (1 tbsp.) in a pan and fry the pears until they are golden-brown at setting No.5 for 6-8 minutes. Sprinkle with sugar and caramelize lightly. Add cider or juice, saffron, coriander, pepper and a pinch of salt. Take it off the hob. Drizzle the pears with the sauce (repeatedly). Put a lid on the pot and allow the pears to rest.

Season the venison-medallions with ground pimento, ground coriander and pepper.

For the rosehip-butter:

Use a fork to mix soft butter with jam and leaf parsley in a soup plate. Season with salt and black pepper and keep chilled.

Soak cranberries in lemon juice. Wash the leek and cut it in fine rings. Keep one tablespoon for the decoration. Place leek and olive oil in a small cooking bowl and cook for five minutes at reduced steam at 160°C CircoTherm® on tray level 1. Add cranberries and couscous before you add hot vegetable stock. Allow another ten minutes of cooking.

Chop pistachios coarsely and add to the couscous. Add butter. Season with lemon zest, salt and pepper. Turn oven off, but leave the pears and the couscous in the oven to keep them warm.

Melt the remaining clarified butter in a pan and fry the medallions for about two minutes on both sides at setting No. 7. Turn oven off, season with salt and allow resting for five minutes.

Serve the venison-medallions with rosehip-butter, pears and couscous on pre-heated plates. Sprinkle with leek rings and garnish with rosehip-jam.