



COOKING PASSION SINCE 1877

THE BEGINNING

Meat on Moss



Serves 4-6

INGREDIENTS

For the meat

800 g saddle of venison
1 tbsp **clarified butter**
1 garlic clove
Coarse sea salt
Freshly ground pepper

For the pickled chanterelles

750 ml water
250 ml cider vinegar
4-5 tbsp forest honey
2 tbsp sea salt
Peppercorns

Mustard seeds

Cloves
Allspice
400 g chanterelles

To serve

250 g blueberries
Some moss and leaves
Small wooden boards or boxes

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Thoroughly remove the tendons and skin from the saddle of venison. Set the oven to “gentle cooking” at 80 degrees. Heat the pan on the induction hob at setting 7 and add the clarified butter to the pan. Brown the saddle of deer on all sides, and add a crushed garlic clove. Remove the meat from the heat, season with sea salt and pepper and cook in the oven for approx. 30 minutes on the “gentle cooking” setting.

Meanwhile, put the water, vinegar, honey and spices into a pan and bring to the boil. Clean the chanterelles thoroughly using a mushroom brush or kitchen paper and leave to simmer in the hot broth for about 40 minutes. Remove from the hob.

Wash the berries and shake them dry. Remove the meat from the oven and grill it on the induction field griddle for 2 minutes on both sides. Remove from the griddle, allow it to rest for a minute and cut into slices. Remove the mushrooms from the broth and arrange on a bed of moss and leaves together with the berries and meat.