



Vension fillet with Underberg jus, celery puree and bacon beans

Ingredients

For 4 portions

For the saddle of venison

- 1kg saddle of venison
- 2 EL clarified butter
- salt, pepper

For the celery tread

- 500g celery
- 2 large potatoes
- 100 ml cream
- 1 pinch of nutmeg
- salt, pepper

For the bacon beans

- 300 g string beans
- 100 g bacon
- 1 EL clarified butter
- Ice Cubes
- salt, pepper

For the Jus

- 4 shallots
- 2 carrots
- 1 apple
- 1/4 Celery
- 2 EL Rapeseed oil
- 4 cl Underberg
- 500 ml vegetable broth
- (200ml red wine)
- 2 sprigs thyme
- 1/2 Orange (Zesten)
- 1 clove
- 1 bay leaf
- 1/2 TL Cinnamon

Preparation

For the jus cut celery, carrots and shallots with skin into large pieces. Heat rapeseed oil in a pot and fry vegetables for 2-3 minutes.

Deglaze with Underberg (and red wine) and add broth. Add thyme, orange zest, the clove, cinnamon and bay leaf and cook over medium heat without lid for about 30-45 minutes.

Pass everything through a fine sieve. Bring to the boil again in a small pot and if necessary mix up with starch. Dissolve a teaspoon of starch in 50ml of cold water, stir into the sauce, bring to the boil strongly once and reduce over medium heat for 5-6 minutes.

For the celery puree, peel celery and potatoes and cut into small pieces. Put them in a pot and cover with water. Bring to the boil, salt and cook over medium heat. Simmer for 15-20 minutes.

Pour off water, add cream and nutmeg and work everything into a fine puree with a masher. Season to taste with salt and pepper.

For the bacon beans clean string beans and cook in boiling salted water for 2-3 minutes. Prepare ice water and cool the beans in it.

Wrap 6 beans each with some bacon in the middle. Melt the clarified butter in a pan and fry bean packets at medium heat for 7-8 minutes. Season with salt and pepper.

Preheat oven to 100 degrees top and bottom heat.

For the venison fillet heat clarified butter in a pan and fry the fillet in the whole on all sides for 1-2 minutes each.

Then cook the meat in a hot oven on a grill until it reaches a core temperature of 55-60 degree to serve it medium.

Let it rest for 5 minutes before cutting. Cut the fillet into pieces of equal size, season with salt and pepper and serve with celery puree, Underberg -Jus and bacon beans.

Preparation time: 150 minutes

Nutritional values per serving: 717.0 kcal / 2994.5 kJ

18,6 g carbohydrates

65.2 g protein

34,5 g fat