

Roasted Venison

with Pommes Maxim and Sauce Grand Veneur

Picture: marieclair.fr
Recipe: www.jordanwinery.com



Pair with *Anvil by Forgeron Syrah*

Ingredients:

800 grams (2 pounds) venison meat prepared for a roast.

Salt and pepper to season.

2 tablespoon of oil (to cook the meat)

1 litre freshly made brown beef stock

For the red wine marinade:

500ml full bodied red wine

1 bouquet garni

5 cloves

1 teaspoon juniper berries

2 tablespoon of cognac

50 ml of red wine vinegar

1 cup carrot

1 cups celery

1 cup onions

1 clove of garlic

For the sauce grand veneur:

3 tablespoon (unsmoked) pork belly cut in lardons

1 bay leaf

1 branche of thyme

50 ml red wine vinegar

100 ml red wine marinade (from the meat)

3 quarter of the vegetable garnish from the marinade.

500 ml of thickened brown stock.

1 tablespoon of red currant marmelade

1 table spoon crushed black peppercorns

1 heaped teaspoon tomato paste

For the chestnut puree:

500 grams cooked chestnuts

200 ml of full cream (heavy whipping cream)

salt and pepper to season.

Directions:

Preheat oven to 375°.

In a cast iron skillet, heat oil to a shimmer. Season venison chops with salt and pepper and sear to a rich brown on one side. Turn and finish in the oven until an instant read thermometer reads 130°. Allow venison to rest for five minutes before plating.

To prepare the sauce, preheat oven to 450°. Heat an eight-quart sauce pot over medium high heat and add the peanut oil. When the pot is hot, cook the bones briefly and then transfer to the oven. Allow the bones to brown in the oven, about twenty to thirty minutes.

Carefully remove pot from the oven, pour off fat. Add the butter and the shallots, carrots, celery, garlic, thyme, parsley and tomato paste. Sauté until the vegetables begin to turn golden brown. Deglaze the pot with the vinegar and wine and cook down until nearly dry.

Add veal and chicken stocks and reduce to desired consistency (approximately two cups).

To finish, add crushed peppercorns, cream and lingonberries and reduce the sauce over medium low heat for an additional fifteen minutes.

For the pommes maxim, begin by heating oil to 365°. Peel and slice potatoes into paper thin disks and hold between paper towels until ready to assemble. Overlap slices to form a circle and fry until edges just begin to brown. Remove from oil and season immediately with salt and pepper. This may be cooked up to one hour prior to serving and reheated in a 350° oven.

