



SPECIALITY FOR A WONDERFUL EVENING OF BARBECUING

# SADDLE OF VENISON CARPACCIO



Saddle of venison, truffle, parsnips: who can say no to that? Prepared in the kitchen and then cooked outdoors on a sizzling barbecue, saddle of venison carpaccio and truffled parsnip puree culminates in a veritable culinary highlight – in winter too!

## INGREDIENTS (serves approx. 4):

- » 3 medium-sized parsnips .....
- » 1 medium-sized floury potato .....
- » Salt and pepper .....
- » 600 g venison saddle,  
removed from the bone .....
- » neutral vegetable oil .....
- » 20 g soft butter .....
- » 50 ml cream .....
- » 1 tsp truffle oil .....
- » 1/2 tbsp dukkah for sprinkling over .....
- » Few leaves of cut-and-come-again  
lettuce or herbs to taste

- 01.** Peel the parsnips and the potato and slice fairly thinly (½ cm). Boil in slightly salted water for 15 minutes until tender, then drain and leave to rest.
- 02.** Prepare barbecue for high indirect heat.
- 03.** Remove silver skin from the venison saddle, brush with a small quantity of oil, season with salt and pepper.
- 04.** Place the saddle of venison on the barbecue, cook for a few seconds on all sides to leave grill marks. Then remove from the grate, wrap tightly in cling film, then in aluminium foil, and twist the ends. Place the saddle of venison in the freezer for 1 hour.



- 05.** Once rested, lightly oil the parsnip slices, place on the hot barbecue grate and briefly toast from both sides.
- 06.** Mix the parsnip and potato slices with butter and cream (ideally with a hand mixer). Add the truffle oil and season with salt and pepper. Keep the puree warm.
- 07.** Take the saddle of venison out of the freezer and unwrap. Thinly slice with a very sharp knife.
- 08.** To serve, swipe a tablespoon of parsnip puree on each plate, arrange the carpaccio slices on top, sprinkle with dukkah and garnish with herbs or cut-and-come-again lettuce leaves.

**ENJOY YOUR MEAL!**