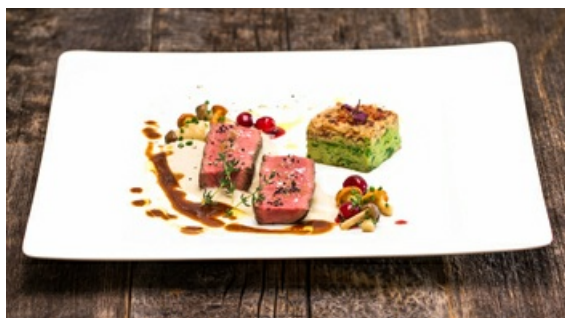




SADDLE OF VENISON FILET WITH NUT SAVOY CABBAGE AND MUSHROOM ESPUMA



QimiQ BENEFITS

- Creamy consistency
- Acid and alcohol stable
- Quick and easy preparation



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INGREDIENTS FOR 10 PORTIONS

FOR THE SADDLE OF VENISON FILET

1.5 kg Saddle of venison
Salt
Pepper
Olive oil

FOR THE NUT SAVOY CABBAGE FLAN

110 g QimiQ Cream Base
450 g Savoy cabbage, cooked, pureed
70 g Egg white(s)
80 g Savoy cabbage, finely sliced
40 g Butter, melted

FOR THE GRATIN MIXTURE

250 g QimiQ Cream Base
90 g Cream cheese
50 g Walnuts, ground
5 g Salt
0.5 g Pepper
25 g Smoked bacon, roasted

FOR THE MUSHROOM ESPUMA

600 g QimiQ Cream Base
250 g Mushrooms
120 g Onion(s), finely sliced
10 g Garlic, finely chopped
20 ml Olive oil
20 g Butter
4 cl Madeira wine
4 cl Brandy
200 ml White wine
200 ml Vegetable stock
Salt and pepper
Thyme
Ground nutmeg, ground

METHOD

1. Season the saddle of venison filet well and sear on both sides. Remove from the pan and set aside.
2. For the nut and savoy cabbage: mix the ingredients together and season to taste. Fill into a greased mould.
3. For the gratin mixture: mix the ingredients together and season to taste. Spread the mixture onto the savoy mixture.
4. Bake in a preheated oven at 160 °C for approx. 10 minutes.
5. For the mushroom espuma: roast the mushrooms with the onions and garlic in olive oil and butter. Douse with the

Madeira wine, brandy and white wine and reduce.

6. Add the vegetable stock, season to taste and bring to the boil for approx. 10 minutes.
7. Add the QimiQ Sauce Base and bring to the boil. Season to taste and blend smooth using an immersion blender. Strain through a sieve.
8. Fill the cream into an iSi Gourmet Whip. Screw in one charger and shake well. Keep warm in a water bath.
9. Roast the saddle of venison filet again with the butter and herbs. Remove from the pan, slice and serve with the sides.