



# 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.