



# SOUS VIDE COOKED LEG OF VENISON WITH CHESTNUT BUTTER SAUCE

QimiQ **BENEFITS**



medium



## INGREDIENTS FOR 10 PORTIONS

### FOR THE LEG OF VENISON

<b>2200 g</b>	Leg of Venison
<b>2 g</b>	Juniper berries
<b>5 g</b>	Rosemary
<b>30 g</b>	Walnut oil
<b>2 g</b>	Pimento spice
<b>3 g</b>	Black pepper
<b>30 g</b>	Butter

### FOR THE SAUCE

<b>50 ml</b>	White wine
<b>20 ml</b>	Apple vinegar
<b>20 g</b>	Onion(s)
<b>1 g</b>	Black pepper, whole
<b>1 ea</b>	Bay leaf
<b>250 g</b>	QimiQ Cream Base
<b>80 g</b>	Egg yolk(s)
<b>200 g</b>	Butter
<b>10 ml</b>	Lemon juice
<b>10 g</b>	Salt
<b>1 g</b>	White pepper, ground
<b>300 g</b>	Chestnut puree

## METHOD

1. Tie the leg of venison with kitchen twine.
2. Vacuum bag the leg of venison with the walnut oil, juniper berries, rosemary and allspice.
3. Cook in the bag in a water bath using the sous vide stick at 63 ° C for approx. 2.5 hours.
4. For the sauce: bring the white wine to the boil with the bay leaf, apple cider vinegar, onions and black pepper corns. Reduce by half.
5. Add the QimiQ Cream Base and bring to the boil. Remove from the heat and quickly work in the egg yolk and butter with a whisk.
6. Mix in the chestnut puree and season with the lemon juice, salt and pepper.
7. Before serving the leg of venison fry in butter until crispy and season with salt and pepper. Serve with the sauce.