



VENISON WITH CIMA DI RAPA, DRIED APRICOTS AND PARSNIPS



QimiQ BENEFITS

- QimiQ Sahne-Basis verringert Hautbildung
- Feine Konsistent mit Glanz
- Weniger Fett



30



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PARSNIP DUMPLINGS

- 200 g Floury potato(es), cooked in their skins
- 370 g Parsnips, fresh, peeled
- 45 g Butter, softened
- 100 g Egg yolk
- 100 g Double-grip flour type 480
- 25 g Potato starch
- 40 QimiQ Cream Base
- 8 g Salt
- 1 g Ground nutmeg, ground

FOR THE PARSNIP PUREE

- 150 g QimiQ Cream Base
- 100 ml Milk
- 250 g Parsnips, fresh
- 10 g Salt
- 1 g Ground nutmeg
- 1 g White pepper
- 50 g Brown butter

FOR THE VENISON

- 800 g Saddle of venison

FOR THE MARINADE

- 50 g QimiQ Marinade
- 50 g Corn germ oil
- 50 ml Walnut oil
- 2.5 g Juniper berries
- 7.5 g Forest honey
- 5 ml Balsamic vinegar
- 7.5 g Shallot(s), geschnitten
- 2.5 g Rosemary
- 2.5 g Thyme
- 5 g Salt
- 7.5 g Orange juice
- 2.5 g Orange zest
- 5 g Black pepper

SERVING

- 100 g Dried apricot(s)
- 50 ml Sweet wine
- 25 g Butter
- 400 g Cima di Rapa

FÜR DIE PASTINAKENCHIPS

- 2 Parsnips, fresh

METHOD

1. For the Parsnip dumplings

1. Allow the potatoes to cool. Peel and puree.
2. Boil the parsnips in water, drain, allow to cool and puree.
3. Mix all the ingredients into a dough.
4. Divide the dough into 4-5 even pieces and form 1-1.5 cm thick logs from them.
5. Cut small pieces (7-8 g) from the sticks and form parsnip dumplings out of them.
6. Cook in hot water until the parsnip dumplings float to the top. Then remove from the water and cool.
7. Sauté in a pan with butter.

2. For the Parsnip puree

1. Peel the parsnips and cut them into small slices.
2. Cook with milk and spices until soft.
3. Add the QimiQ Cream Base and brown butter.
4. Puree finely in a Thermomix.
5. Depending on the application, strain through a sieve.

3. For the Venison

1. Pour the liquids for the marinade into a container, mix and add the remaining ingredients.
2. Add the saddle of venison. Vacuum seal and marinate overnight.
3. Sear the venison and finish cooking at a low temperature.
4. Glaze the dried apricots with a little sweet wine and butter.
5. Briefly blanch the Cima di Rapa in salted water, drain and glaze briefly in a pan with butter before serving.

4. For the Parsnip Chips

1. Peel the parsnips and cut them into thin slices using a fine slicer.
2. Fry the parsnip slices in 165 °C sunflower oil until they are crispy. Drain and serve.

5. Serving

1. Arrange the parsnip puree in a circle. Place venison in the middle.
2. Serve with parsnip dumplings, dried apricots and Cima di Rapa.