

RACK OF VENISON WITH SWEET POTATO AND PEAR RÖSTI



Ingredients (For 4 people)

- For the marinade:
- 2 tsp honey
- 2 tsp tomato concentrate
- 1.5 dl soya sauce
- 1.5 dl balsamic vinegar
- 1 finely chopped shallot
- 2 crushed cloves of garlic
- 2 star anise seeds
- 2 cm minced ginger
- 1.5 kg rack of venison
- For the röstis
- 3 grated pears
- 200 g grated sweet potato
- Zest of 1 kaffir lime
- 2 tsp corn starch dissolved in a small amount of water
- Olive oil
- 1 pat of butter

Preparation:

For all the marinade ingredients into a mixing bowl and stir.

Brush onto the meat and leave to chill in the refrigerator for 2 hours. Then bake at 180°C for 25 minutes.

Meanwhile, prepare the rösti mixture by combining the grated pear and sweet potato in a mixing bowl. Add a few zests of kaffir lime with the dissolved cornstarch. Mix well.

Pour a small amount of olive oil into a non-stick pan and add a pat of butter. Add the pear and sweet potato mixture and cook until golden brown.

Cut the venison rack, arrange with the röstis, top with the cooking juices, and serve with a hunter's side dish.

