

NOISETTES OF VENISON WITH COFFEE AND JUNIPER-INFUSED CRÈME BRÛLÉE, GLAZED AUTUMN VEGETABLES AND CHANTERELLES BY ERIC BÉCHET



Ingredients
(For 4 people)

Preparation:



- 25 cl milk
- 25 cl 35 % fat cream
- 30 g ground coffee (Trieste Carasso organic)
- 10 juniper berries
- 5 egg yolks
- 20 g caster sugar
- 2 tbsp brown sugar
- 1 carrot
- 1 parsnip root
- ¼ butternut squash
- 2 violet carrots
- ½ turnip
- 200 g Vitelotte potatoes
- 100 g chanterelles
- 50 g butter
- 600 g venison fillet
- ½ bottle full-bodied red wine
- 100 g carrots
- 100 g onion
- 1 shallot
- 1 clove of garlic
- 1 celery branch
- 1 parsley branch
- 1 rosemary branch
- 1 thyme branch
- 1 bay leaf
- 5 cl Cognac
- 5 cl olive oil
- 1 tbsp white peppercorns
- Salt

The day before preparation: marinate the venison fillet with the onions and carrots diced into mirepoix and the whole shallots. Add the crushed garlic, herbs, celery and peppercorns.

Add the olive oil, Cognac and red wine (the fillet should be coated in liquid; otherwise turn over every hour). Cover and marinate for 6 hours.

The day of preparation: prepare the crème brûlée. Prepare a strong coffee and crushed juniper berry infusion. Filter and recuperate the liquid. Place the yolks in a terrine and beat with the sugar using an electric beater until the mixture whitens. Add the infused liquid and mix well. Spread this mixture into 4 oven-safe bowls and bake them in the oven for 30 minutes at 160°C. Remove from the oven and cool at room temperature before chilling in the refrigerator for 1 hour.

Chop the vegetables on the bias and blanch them in boiling water before chilling them in iced water. Glaze them in butter with the chanterelles. Reserve, keeping warm.

Cut the venison into medallions. Pour a small amount of oil into a pan and sear the noisettes of venison 2 min on each side. Season with salt and pepper and cook, covered, 5 min over low heat. Reserve the noisettes, keeping them warm in a dish covered with aluminium foil.

To serve: warm the crème brûlées in an oven preheated to 160°C for 5 min. Sprinkle them with brown sugar and caramelize them under the broiler or using a kitchen blowtorch.

Arrange the medallions of venison in the centre of each plate and add the glazed vegetables and potatoes. Top with the chanterelles.

