

NOISETTE OF VENISON WITH GRAND-VENEUR SAUCE BY ANTONIO CALO

Ingredients (For 4 people)

- 1 saddle of venison of 1.4 kg
- 500 g wild game bones
- Butter
- Marinade:
 - 7 dl full-bodied red wine
 - 1 dl peanut oil
 - 1 dl red vinegar
 - 50 g carrots
 - 50 g onion
 - 20 g shallots
 - Thyme, bay leaf, juniper berries
- Coarsely ground pepper
- Sauce:
 - 80 g butter
 - 80 g wheat flour
 - 2 dl crème fraîche
 - 80 g cranberry jelly
- Salt and pepper

Preparation:

Marinade:

Dice the carrot, onion and shallot into large mirepoix. Add the red wine, herbs and spices. Marinate the bones in this mixture for 24 hours.

Sauce:

Prepare a brown roux with the butter and flour.

Drain the game bones and sauté them in a large stock pot. When they are golden brown, add the roux and then the marinade.

Simmer for 2 1/2 to 3 hours, then filter through a sieve.

Reduce by half and add the cream, cranberry jelly and coarsely ground pepper. Adjust the seasoning. Keep warm on the back burner.

Meat:

Fillet and devein the venison and brown the pieces in brown butter for 3 minutes on each side. Leave to rest, then cut into 3 cm-thick medallions.

Assemble the different elements and serve with a hunter's side dish.

