

Beech Ovens Recipe Library

Roasted New Zealand Venison Loin, Saffron Apples, Bitter Chocolate Jus.

Name of dish:

Roasted New Zealand Venison Loin, Saffron Apples, Bitter Chocolate Jus.

Number of portions:

4

*Recipe Courtesy of Chef Grant MacPherson, Scotch Myst.
<http://www.scotchmyst.com>*

Roasted New Zealand Venison

New Zealand Venison Loin,
 well-trimmed 1 kg
 Vegetable Oil 2 tbsp.
 Salt and Black Pepper to taste

Basil Oil

Basil 2 bunch
 Olive Oil 2 cup
 Extra Virgin Olive Oil 1 tbsp.
 Juniper Berries 1 small bunch

Saffron Apples

Granny Smith Apple 2
 Cinnamon Stick 1 pc
 Star Anise 2 pc
 Saffron 2 tsp
 Sugar 200 g
 Lemon, juiced 1/2 pc
 Water 2 litre

Garnish

Salt & Pepper 1 tbsp each
 Chive, sliced 1 tbsp

Bitter Chocolate Jus

Bitter Chocolate 12 g
 Olive Oil 3 ml
 Ginger 12 g
 Garlic 6 g
 Shallot 12 g
 Onion 6 g
 Carrot 6 g
 Celery 6 g
 Parsley 1 g
 Thyme 1/2 g
 Bay leaves 2 pc
 Black Peppercorn 1 g
 Port, Rich Ruby 100 ml
 Burgundy wine 24 ml
 Demi-Glace 140 ml

Method

Roasted New Zealand Venison: Preheat oven to 375F/190C. Season Venison with Salt and Black Pepper. In 12 inch/30.5 cm skillet over medium heat, warm oil. Add Venison and sear until well browned on all sides. Roast in oven until meat thermometer inserted in center registers 115F/46C for rare. Let rest 10 - 15 minutes before slicing.

Saffron Apples: Take the apples, peel and cut into four then shape into squares. In a pot, bring water to a boil and turn the heat off with Cinnamon Stick, Star Anise, Sugar, and Saffron. Add Granny Smith Apples and poach until tender.

Bitter Chocolate Jus: In a pot over medium heat, heat Olive Oil. Add Ginger, Garlic, Shallot, Onion, Carrot, Celery, Parsley, Thyme, Bay leaves, Black Peppercorn. Add Beef Stock and bring it to a boil, simmer for 1 hour and strain. Combine Bitter Chocolate, Port, Burgundy, Demi-Glace, strained liquid and make a sauce.

Basil Oil: In a boiling water, drench the Basil and shock in the ice water. Squeeze the basil to remove the moisture. In a blend, put the basil and blend, slowly adding Olive Oil. Place the mixture on a cloth over chinois on Bain Marie. Keep in a refrigerator to get Basil Oil overnight.

Presentation

Place 2 pieces of Saffron Apples on a serving plate, put Bitter Chocolate Jus in the middle between Apples, on top of sauce put sliced Venison. Sprinkle Salt/Pepper/Chive mixture on top of cut Venison. Basil Oil around the plate and Garnish with Green Peppercorns. Finish with Extra Virgin Olive Oil on top of Venison meat.

