

Saddle of venison with chard and salsify

Total time **120 mins** 45 mins preparation time 50 mins cooking time 25 mins waiting time

INGREDIENTS

10 portion(s)

For the venison:

- 1.2 kg** saddle of venison, oven-ready
- 200 g** chicken breast fillet, roughly chopped
- 1** egg
- 150 ml** whipping cream
- 30 g** parsley, roughly chopped
- 200 g** wild mushrooms, finely diced
- Salt
- Pepper
- 700 g** chard, leaves only, stalks reserved
- 500 g** tramezzini bread
- 100 ml** vegetable oil, for frying

For the purée:

- 500 g** celeriac, finely diced
- 50 ml** whipping cream
- Salt

For the vegetables:

- 50 ml** olive oil
- 400 g** chard stalks, cut into bite-sized pieces
- 400 g** black salsify, peeled, cut into bite-sized pieces
- 100 g** onion, cut into wedges
- 1 litre** game stock
- 200 ml** [Kikkoman Sauce for Rice](#)
- 10 g** cornflour

Also:

- 50 g** salad burnet

PREPARATION

Step 1

To prepare the farce for the venison, place the chicken breast in the freezer for about 10 minutes. It should be very cold but not frozen. Process with the egg, cream and parsley in a food cutter to form a farce. Pass through a fine sieve to remove any fibres. Sear the mushrooms in a little oil over very high heat for about 1 minute. Fold the cooled mushrooms into half of the farce. Season with the salt and pepper and refrigerate until needed.

Step 2

Blanch the chard leaves for about 30 seconds. Spread out on a clean tea towel, cover with a second towel and lightly flatten with a rolling pin.

Step 3

Spread the chard leaves with the plain poultry farce (without mushrooms). Roll the venison saddle in the leaves. Lay out the tramezzini slices, spread with the mushroom farce and wrap around the meat.

Step 4

For the purée, cook the celeriac in plenty of salted water for about 20 minutes. Drain well and blend with the cream and salt in a stand mixer or blender until smooth.

Step 5

Meanwhile, for the vegetables, heat the olive oil in a shallow pan. Gently sauté the chard stalks, black

salsify and onion for 3–5 minutes without colouring. Deglaze with the game stock and simmer gently for about 10 minutes to reduce. Add the Kikkoman Sauce for Rice. Mix the cornflour with a little water until smooth and use to lightly thicken the sauce.

Step 6

Preheat the oven to 160 °C (fan). Heat the vegetable oil in a frying pan over medium heat. Fry the tramezzini-wrapped venison on all sides for 4–5 minutes until golden brown, then transfer to a wire rack and cook in the oven on the middle shelf for about 10 minutes. Cook to a core temperature of approx. 50 °C. Remove from the oven and leave to rest for about 5 minutes, allowing the temperature to rise to about 56 °C. Slice with a sharp knife.

Step 7

Spoon the chard and black salsify with a little sauce onto shallow plates. Add the purée. Place the venison on top and serve garnished with salad burnet.