

Venison ossobuco with sweet potato purée

Total time **295 mins** 45 mins preparation time 250 mins cooking time

INGREDIENTS

10 portion(s)

For the ossobuco:

2.5 kg	venison ossobuco
500 ml	<u>Kikkoman Teriyaki Marinade</u>
100 ml	vegetable oil
250 g	carrots, peeled, roughly chopped
300 g	onions, peeled, roughly chopped
200 g	celery, roughly chopped
50 g	tomato purée
300 ml	port (red)
2 litre	game stock
2	bay leaves
20 g	fresh thyme, on the stalk
15 g	cornflour
30 g	butter

For the purée:

1.3 kg	sweet potatoes, peeled, roughly diced
200 g	shallots, peeled, roughly diced
50 g	butter
300 ml	vegetable stock
	Salt

For the gremolata:

70 g	lovage, finely chopped
2	garlic cloves, peeled, finely chopped
2 g	orange zest
100 ml	olive oil
	Salt
	Pepper

For the chicory:

500 g	chicory, washed and
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PREPARATION

Step 1

Marinate the ossobuco meat in the Kikkoman Teriyaki Marinade for at least 2–3 hours (ideally overnight). Preheat the oven to approx. 160°C (fan). Drain the meat. Sear in a roasting pan with oil for 3–4 minutes on each side, then remove. Roast the vegetables in the same pan for 8–10 minutes. Add the tomato purée and cook for another 2–3 minutes. Deglaze with the port, reduce, then pour in the stock. Return the meat to the pan along with the herbs, cover and braise in the oven for 3–4 hours.

Step 2

Remove the meat and strain the sauce through a fine sieve. Thicken with the cornflour and finish with the butter. Shortly before serving, reheat the meat in the sauce in portions or, for example, regenerate in a full-size gastronorm tray, covered with sauce, using a combi oven.

Step 3

For the purée, sauté the sweet potatoes and shallots in a saucepan with butter over medium heat for 3–4 minutes. Add the stock, cover and simmer gently for approx. 35 minutes. Drain off any excess liquid and purée the vegetables in a jug blender until smooth. Add a little of the cooking stock if needed to loosen the mixture while blending. Season to taste with the salt.

Step 4

For the gremolata, wash and drain the lovage, then

30 g
50 ml
20 g

trimmed
butter
balsamic vinegar
honey
Salt
Pepper

finely chop it together with the garlic. Mix with the orange zest and a little olive oil. Season to taste with salt and pepper. For a fruitier flavour, add a splash of orange juice.

Step 5

Wash, drain and trim the chicory. Heat the butter in a pan over medium heat. Sauté the chicory for 3–4 minutes, then add the balsamic vinegar and honey. Season to taste with salt and pepper.

Step 6

To serve, spoon the purée onto plates, place the meat on top and finish with the chicory and gremolata.