

Venison Fillet with Nuts and Cherries

ROASTING TIME
approx. 30 min

TEMPERATURE
200 °C

GAS
Mark 3

SERVINGS
–

FOTO

INGREDIENTS

- ☐ 400 g venison fillet
- ☐ salt, pepper
- ☐ 3 tbsp cooking oil
- ☐ 25 g butter
- ☐ 100 g sour cherries (from a jar)
- ☐ 50 g chopped walnuts
- ☐ 3 tbsp Madeira
- ☐ 1 tbsp crème fraîche

METHOD

- 1 Trim the venison of skin and sinew, rinse under cold water, pat dry and season with salt and pepper.
- 2 Heat the oil in a casserole, sear the meat and roast in an oven preheated to about 200 °C (gas mark 3) for about 30 minutes. Remove and keep warm.
- 3 Pour off the fat and melt the butter. Briefly sauté the drained cherries and walnuts in it.
- 4 Deglaze with the Madeira and 3 tbsp cherry juice. Stir in the crème fraîche, reduce and season with salt and pepper.

NOTES

Serve with salad and croquettes.

Menu: chicken liver mousse with shallot sauce – venison fillet with nuts and cherries – nut platter.

Wine recommendation by Nikos Tavridis: Méo-Camuzet Vosne-Romanée 1990 – fruity with depth, blackberry and leather on the nose, good length, powerful tannins (DM 60). Alternatively August Kessler Spätburgunder dry 1990, Rheingau – raspberry aromas, lean, refined, elegant (DM 40).