

**SEASONAL SUVRETTA HOUSE DELIGHTS
WITH EXECUTIVE CHEF FABRIZIO ZANETTI**

SADDLE OF VENISON

WITH AUTUMN VEGETABLES & TRUFFLE



INGREDIENTS FOR 4 PERSONS

600 g	Saddle of venison
200 g	Brussels sprouts
100 g	Cabbage
4	Parsnip
200 g	Celeriac
20 g	Fresh cranberries
20 g	Burgundy truffle
1	Garlic clove
1	Bunch rosemary or thyme
10 g	Game spice
1,5 dl	Game Jus
	Virgin Olive Oil

PREPARATION

Marinate the saddle of venison with garlic, rosemary or thyme and olive oil, wrap in cling film and leave it overnight in the refrigerator.

FOR THE VEGETABLES

- Quarter and blanch the Brussels sprouts.
- Remove the stalk from the sprouts and pan fry in olive oil. Finally add the fresh cranberries, mix well and season with salt & pepper.
- Peel the parsnips and halve or quarter them, depending on their size. Fry them in a sauté pan with olive oil until golden brown.
- For the celeriac puree, peel the celeriac and cut them into small cubes. Boil it in salted water for 20 minutes, then sieve and push it through a Passe-Vite into a pan. If necessary, add warm milk while stirring and add butter & cream. Finish it with autumn truffle and season it with salt and pepper to your taste.



FOR THE VENISON

- Take the previously marinated meat out of the cling film and rub it with game spice.
- Heat up the peanut oil in a frying pan and sear the saddle of venison until brown.
- Place the browned venison on a baking tray and put it in the preheated oven at 80 °C for 25 to 30 minutes, core temperature 54°.
- In the meantime, slowly heat up the Game Jus in a small casserole.
- Take out the saddle of venison from the oven and leave it to rest for about 25 minutes. Before serving, reheat it up briefly in butter and herbs again in a pan.

Arrange the seasoned vegetables together with the truffled celeriac puree on preheated plates, place the meat on top and perfectly finish the dish with game jus and shave some truffle.

ENJOY THE COOKING AND THE MEAL AND KEEP THE SUVRETTA HOUSE IN MIND.

