

Miele



Ash-crusted Raukumara venison loin, beetroot textures, cherry granola, black pudding crumb, potato espuma

By Kate Fay

2 hours

pre

1 hour

C

10 servings

Serves

INGREDIENTS

1 kg venison loin, trimmed
and portioned

Ash Crust

1 tablespoon dried oregano
1 teaspoon cayenne
pepper
½ tablespoon dried thyme
2 tablespoons smoked
paprika
1 tablespoon onion powder
1 tablespoon garlic powder
2 leeks

Oat crumble

2 tablespoons olive oil
¼ cup finely diced shallots
2 cups rolled oats, lightly
toasted
¼ cup sugar
1 tablespoon salt
1 teaspoon sprigs of fresh
thyme, finely chopped
50 g toasted pine nuts,
chopped
50 g toasted pistachios,
chopped
60 g toasted hazelnuts,
chopped
1 tablespoon dried
cranberries, chopped
1 tablespoon freeze-dried
cherries, chopped

Beetroot puree

500 g beetroot cooked,
peeled, diced
1 teaspoon ground cumin
1 teaspoon ground
coriander
1 teaspoon ground fennel
½ teaspoon Chinese five
spice powder
1 teaspoon garam masala
2 tablespoons brown sugar
2 tablespoon balsamic
vinegar
2 tablespoon olive oil
Salt
White pepper

Pickled beetroot slices

50 g red medium-sized
beetroot
100 ml white wine
100 ml port
100 ml raspberry vinegar
100 g brown sugar
2 sprigs of thyme
3 bay leaves

Roasted baby beetroots

18 baby beetroots
Toasted cumin seeds and
olive oil, for sautéing

Potato espuma

500 g potatoes
250 ml cream
60 g butter
1.5 g xanthan gum
2.5 g iota
200 ml chicken stock
12 g salt

Black pudding crumb

300 g black pudding

METHOD

Ash Crust

1. Over a flame, burn the tops of the leeks to create an ash. Then combine all the ingredients, together with the leek ash, in a bowl and mix well.
2. Store in an airtight container.

Potato Espuma

1. Place the whole potato (or potatoes) onto a perforated steam tray and place in the steam oven. Steam at 100°C for 40 minutes.
2. Remove from the steam oven, cool and then peel potatoes.
3. In a medium saucepan bring the rest of the ingredients to the boil on high heat, Induction setting 7. Remove from the heat.
4. Place the potatoes and cream mix into a food processor and blend.
5. Pass through a fine sieve to create a smooth, silky puree.

Black Pudding Crumb

1. Finely chop the black pudding and cook in a dry non-stick frying pan over medium heat, Induction setting 5.
2. Mash it into crumbs with a fork as it softens and then fry until it just starts to crisp (1–2 minutes).
3. Set aside and keep warm.

Oat Crumble

1. Heat the olive oil in large sauté pan on medium heat, Induction setting 6, then add shallots and sweat until translucent.
2. Add the oats, sugar, salt and thyme and sauté for a further 2 minutes.
3. Transfer to a baking tray and place in the oven on Fan Plus at 160°C. Bake until golden, stirring occasionally.
4. Cool to room temperature and add the nuts and berries.

Beetroot Puree

1. Blend all the ingredients to a smooth puree when the beetroot is still warm. You may need to add some water to thin the puree to the right consistency.

Pickled Beetroot Slices

1. Peel the beetroot and slice to a thickness of 2 mm.
2. In a saucepan, bring the remaining ingredients to the boil on high heat, Induction setting 8, then remove from the heat.
3. Pour the liquid over the beetroot and place in the refrigerator to pickle for 4 hours or more.

Roasted Baby Beetroots

1. Place the beetroot on a baking tray and season generously with salt.
2. Place in the oven on Fan Plus at 180°C and cook for approximately 30 minutes or until a knife runs easily through the middle, but is only just cooked in the centre.
3. Once cooked, remove the beetroot from the oven and allow to cool slightly.
4. While still warm, peel the beetroot using a small knife to remove the skins, stem and any fibrous root at the end. Cut the beetroots in half.
5. When ready to serve, sauté the baby beetroots in olive oil with salt and pepper and toasted cumin seeds.

To Serve

1. Season the venison in the ash crust and put to one side. Sear in a pre-heated pan on high heat, Induction setting 8. Remove from the heat and place in the oven on Fan Plus at 180°C and cook for 8 minutes. Allow to rest for 10 minutes before serving.
2. Place a line of the oat crumble to one side of the plate. Top with 3 pickled beetroot folded in half and 2 roasted Beetroot in between.
3. Spoon the beetroot puree in the centre of the plate and place the venison on top.
4. Serve with the potato espuma topped with the black pudding.

Note

- The ash crust, oat crumble and pickled beetroot can all be made a few days ahead of time.
- Black pudding crumb can be made ahead of time and kept in an airtight container.