

Burgundian roasted venison

Cuisine: Czech

Food category: Game



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Company: Retigo



Program steps

Preheating: 205 °C

1	Hot air	100 %	Termination by time	00:15	hh:mm	185 °C	+ 100 %	
2	Zalijte zahuštěným základem							
	Combination	90 %	Termination by time	01:15	hh:mm	145 °C	+ 80 %	

Ingredients - number of portions - 10

Name	Value	Unit
roasted deer	1500	g
salt	40	g
mixed peppercorns	2	g
bacon diced	120	g
onion	200	g
caster sugar	0	g
wild spices	2	g
apple cider vinegar	30	g
lemon	100	g
red currant jelly	80	g
tomato puree	40	g
dry red wine	240	g
water	1800	g
plain wheat flour	150	g
butter soft	150	g
carrot	200	g
parsley root	200	g
celeriac	200	g

Nutrition and allergens

Allergens: 1, 7, 9

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	520 kJ
Carbohydrate	24.6 g
Fat	27.8 g
Protein	36 g
Water	0 g

Directions

Remove the skin from the roast deer, cut it and pound it.

Cut the bacon with root vegetables and onions into cubes and pour into the GN, place the grates on the base prepared in this way and fry in the first step.

After roasting, pour the prepared base from the sautéed puree and flour, wine, marmalade, lemon and vinegar with wild spices onto the roasted grates with vegetables and in the second step, simmer until soft.

Recommended accessories



GN container Stainless
steel full