

Venison saddle in a pumpkin crepe coat

Cuisine: **German**
Food category: **Game**




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Program steps

1


Kürbisfleisch grillen




Hot air



0 %




Termination by time




00:20

hh:mm




180

°C




70 %




2


Crepe-Teig ausbacken




Combination



25 %




Termination by time




00:02

hh:mm




220

°C




60 %




3


Hirschrücken anbraten




Combination



25 %




Termination by time




00:03

hh:mm




220

°C




70 %




4


Hirschrücken im Crepe garen




Combination



25 %




Termination by core probe temperature




54

°C




160

°C



70 %



Ingredients - number of portions - 10		
Name	Value	Unit
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pumpkin	400	g
sea-salt	12	g
white peppercorns	3	g
5 tbsp vegetable oil	30	ml
chicken eggs	6	pcs
plain wheat flour	200	g
milk 3.5%	500	ml
butter soft	70	g
ginger root, peeled and finely chopped	10	g
rock salt	8	g
nutmeg	2	g
Name	Value	Unit
fried crepe	1	pcs

Directions
<p>1. Pumpkin crepe: Mix the pumpkin flesh, sea salt, white pepper and vegetable oil well and place in a coated GN container, then grill in the combi steamer at 180°C in hot air mode with the humidity flap valve open and fan speed of 70% for 20 minutes, then cool completely let. 2. Mix the cooled pumpkin, whole egg, flour, milk, butter, ginger, rock salt and nutmeg in a high-performance mixer to a very fine, smooth dough. 3. Preheat the combi steamer to 220°C, 25% humidity, fan speed of 60%. Use a coated, closed baking plate. Spread the crepe batter thinly on the baking plates and let it bake for 2 minutes. Our tip: use a slide-in timer. 4. Game meat farce: Process the ingredients in a high-performance blender to a fine farce. Our tip: use a Pacojet. 5. Venison saddle in a crêpe coat: Rub the saddle with sunflower oil and then season, place on a coated turning plate and fry in a preheated combi steamer: 220°C combi steam with 25% moisture for 3 minutes, then quickly cool down immediately.</p> <p>Spread the farce on the crepe, then place the fried saddle of venison on top and twist it in. Then cook in the combi</p>

Name	Value	Unit
wild meat farce	1	pcs
deer back	2	kg
rock salt	20	g
white peppercorns	7	g
5 tbsp vegetable oil	20	ml

steamer.

Combination steam of 160°C with a humidity of 25%, with a fan speed of 70% up to a core temperature of 54°C. Then cut into thick slices and arrange on top of the vegetables and serve.

Name	Value	Unit
venison saddle	360	g
chicken liver	70	g
whipped cream 33%	125	ml
white	2	pcs
salt	4	g
white peppercorns	1	g

Nutrition and allergens	
Allergens: 1, 3, 7 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	418.2 kJ
Carbohydrate	28.1 g
Fat	12.8 g
Protein	52 g
Water	0 g