

# Venison saddle in a pumpkin crepe coat

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




Author: **Retigo Team Deutschland**  
Company: **RETIGO Deutschland GmbH**





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
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

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.

Spread the farce on the crepe, then place the fried saddle of venison on top and twist it in. Then cook in the combi

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	
<div>Allergens: 1, 3, 7</div> <div>Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn</div> <div>Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová</div>	
Nutritional value of one portion	Value
Energy	418.2 kJ
Carbohydrate	28.1 g
Fat	12.8 g
Protein	52 g
Water	0 g