

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 %	X
2	Crepe-Teig ausbacken	Combination	25 %	Termination by time	00:02	hh:mm	220 °C	+ 60 %	X
3	Hirschrücken anbraten	Combination	25 %	Termination by time	00:03	hh:mm	220 °C	+ 70 %	X
4	Hirschrücken im Crepe garen	Combination	25 %	Termination by core probe temperature	54	°C	160 °C	+ 70 %	X

Ingredients - number of portions - 10

Name	Value	Unit
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Name	Value	Unit
pumpkin	400	g
sea-salt	12	g
white peppercorns	3	g
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
wild meat farce	1	pcs
deer back	2	kg
rock salt	20	g
white peppercorns	7	g
vegetable oil	20	ml

Name	Value	Unit
venison saddle	360	g
chicken liver	70	g

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 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
cream 33%	2	pcs
white	4	g
salt	1	g
white peppercorns		

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