

Venison roulade with dried plum and bacon filling

Cuisine: German

Food category: Game



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Program steps

1 Knochen rösten

 Hot air	 100 %	 Termination by time	 00:15 hh:mm	 180 °C	 100 %	
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2 Tomatenmark zugeben

 Hot air	 100 %	 Termination by time	 00:05 hh:mm	 180 °C	 100 %	
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3 Fond auffüllen

 Hot air	 100 %	 Termination by time	 00:10 hh:mm	 180 °C	 100 %	
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4 Rouladen anbraten

 Hot air	 100 %	 Termination by time	 00:05 hh:mm	 180 °C	 100 %	
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5 Rouladen schmoren

 Combination	 50 %	 Termination by time	 01:45 hh:mm	 145 °C	 70 %	
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Ingredients - number of portions - 10

Name	Value	Unit
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Venison roulade

Name	Value	Unit
venison leg	2	kg
Wild bones	1	kg
Wild game trimmings	1	kg
Chantenay Carrots	3	pcs
celeriac	1	pcs
Leeks	1	pcs
Onions	2	pcs
Tomato paste	100	g
Port wine	250	ml
dry red wine	500	ml

Directions

Cut the venison leg into roulades and flatten them.

Roast the bones and meat trimmings together with the finely chopped mirepoix (leek, carrot, celery, onion) in a deep AMT roasting pan at 180°C in a combi steamer for 15 minutes, stirring occasionally.

Now stir in the tomato paste and roast for another 5 minutes, deglaze with port and red wine and reduce for another 10 minutes in the combi steamer. Top up with game stock and add rosemary, thyme, bay leaf, juniper berries, allspice, and peppercorns.

Meanwhile, briefly fry the diced bacon and shallots and cool immediately.

Name	Value	Unit
Game stock	2	l
bacon cubes	200	g
Dried plums	300	g
Veal forcemeat	500	g
game spice	15	g
Salt	15	g
freshly ground black pepper, ground	5	g
ground cinnamon	2	g
fresh rosemary sprig	2	pcs
Thyme (branch)	2	pcs
bay leaf	4	pcs
juniper berries	8	pcs
Black pepper crose	10	pcs
allspice whole	5	pcs
ground allspice	2	g
Orange zest	5	g
cornstarch	30	g

Chop the dried plums and mix them together with the bacon and shallot mixture into the veal forcemeat. Season with salt, pepper, a little cinnamon, and port wine. Season the roulade meat with game seasoning, spread with the forcemeat, roll up, and tie with kitchen twine. Sear the roulades on preheated AMT grill plates at 180°C in a combi steamer for 5 minutes. Now place the roulades in the roasting pan with the sauce, cover with a lid, and cook in a combi steamer at 145°C with 50% humidity and 70% fan speed for approximately 1.5 to 2 hours. When the roulades are tender, strain the sauce into a saucepan, reduce it, and season with salt, pepper, allspice, and port wine. and a little orange zest. Thicken with cornstarch until the desired consistency is reached. Reheat the roulades in the sauce and serve. This goes well with spaetzle, bread dumplings, Brussels sprouts, red cabbage, morels in cream sauce, or whatever else you like...

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Nutrition and allergens

Allergens:

Minerals: Ca, Cu, Fe, K, Mg, Mn, Na, P, Zn

Vitamins: A, B, B6, C, Cholin, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	12.2 kJ
Carbohydrate	2.8 g
Fat	0 g
Protein	0.1 g
Water	0 g

Recommended accessories



Vision Grill Diagonal



Enameled GN container