

Roast venison with cranberry (For 2 Person)

Meat 1 saddle of venison (around 400 g)

Vegetables 100 g onions
50 g carrots
40 g celery

Another 2 tablespoons oil to fry
1 teaspoon tomato paste
50 ml red wine
1 tablespoon cranberry jam
600 ml meat soup



Condiments 1 sprig each of thyme and rosemary
2 sage leaves
3 juniper berries
pepper
salt

Other 1 tablespoon cold butter to refine the sauce

- Clean the saddle of venison, and season with salt and pepper.
- Sauté in hot oil in a frying pan on all sides. Add the tendons and sections, and also the polished, washed and cut into large cubes vegetables in the pan and fry it.
- Pour it with a little bit of brown wild broth and give it into the oven and let it cooking by 180 degrees.
- Take the meat out. The herbs with an wrap the herbs with an aluminum foil around the meat.
- Give the tomato paste to the drippings, and roast it.
- Pour in the red wine and the remaining brown wild broth, and put also the crushed juniper berries and cranberries in the pan to the other.
- Let the wild sauce simmer for 15 minutes until it has the desired consistency.
- Bind the sauce with starch and cut the roast into slices and serve with the sauce and cranberries.

Cooking temperature: 180 degree

Cooking time: 25-30 minutes

Recommendation

- Serve it with potatoes, polenta, spatzle, glazed shallots, red cabbage, etc.

