

HIGHLAND VENISON, MUSHROOM PUREE, GAME CHIPS AND A SCOTCH BROTH SAUCE

INGREDIENTS

FOR THE VENISON

3kg Lamb shoulder
51kg Venison fillet, from the saddle
15g Knorr Beef Professional Bouillon Powder
10g Rosemary
10g Thyme
20g Garlic
25g Vegetable oil
100g Butter (unsalted)

FOR THE ROASTED CELERIAC

2kg Celeriac
15ml Vegetable oil
5g Thyme
5g Rosemary

METHOD

FOR THE VENISON:

- Ensure that the loins of venison are free from sinews.
- Cut the venison into 100g pieces and dust with KNORR Professional Beef Powder Bouillon.
- Split the loins between two vacuum bags.
- Add half the oil, rosemary, thyme and garlic to each bag then seal.
- Cook in a water bath at 53°C for an hour.
- Once cooked, pan sear the loins in some of the herbs and garlic, along with some foaming butter to ensure a good colour.
- Remove from the pan and allow to rest.

FOR THE ROASTED CELERIAC:

- For the roast celeriac cut the top and bottom off the heads of celeriac and using an apple corer cut 30 cylinders of celeriac. (The remaining celeriac can be used to make a soup or puree)
- Place the celeriac cylinders into a tray with the oil and herbs then season with salt and pepper.
- Roast at 180c until golden and cooked.

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INGREDIENTS (CONTINUED)

FOR THE MUSHROOM PUREE

500g Chestnut mushrooms
5g Knorr Professional Chicken Powder Bouillon
100ml Water
50ml Oil
150g Banana shallots, finely sliced
10g Garlic, finely sliced
Bay leaf
50g Butter, unsalted
100ml Double cream
50ml Crème fraiche
2g Thyme
10ml Truffle oil
5g Ultratex

FOR THE NUTS AND OATS

100g Hazelnuts
200g Jumbo porridge oats
50g Honey
75g Banana shallots, finely diced
5g Rosemary, picked
5g Thyme, picked
50g Butter, unsalted

FOR THE GAME CHIPS

400g Maris pipers

METHOD (CONTINUED)

FOR THE MUSHROOM PUREE:

- Melt butter, add the mushrooms and cook, stirring occasionally, until browned and liquid is evaporated. Add shallots, garlic, thyme and bay leaf then allow the shallots to cook.
- Add in the KNORR Professional Chicken Powder Bouillon and water. Simmer and allow the liquid to reduce by half.
- Add the double cream and simmer until reduced by half.
- Discard thyme and bay leaf and transfer mixture to a blender. Add crème fraiche, truffle oil and Ultratex 3 and purée until smooth. Season then pass.

FOR THE NUTS AND OATS:

- Roast the hazelnuts in the oven at 160°C for 5 minutes.
- Once roasted remove the skins in a dry cloth.
- Blitz in the blender making sure you leave some texture.
- Place on a tray with the jumbo oats, shallots, honey, butter and herbs.
- Bake in the oven at 160°C for 10 -12 minutes.

FOR THE GAME CHIPS:

- Wash the potatoes.
- Cut thin slices in the gaufrette section on the mandolin.
- Using a 35mm cutter cut little disks from the slices.
- Soak in water for 10 minutes, then drain.
- Deep fry in 180°C until golden brown and crispy.
- Season with salt.

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HIGHLAND VENISON, MUSHROOM PUREE, GAME CHIPS AND A SCOTCH BROTH SAUCE

INGREDIENTS (CONTINUED)

FOR THE VENISON STOCK

Saddle of venison bones, cut down and any trimmings
50g Knorr Professional Beef Bouillon Powder
100g Carrots
50g Celery
100g Onion
25g Garlic
5g Thyme
5g Rosemary
250ml Red wine
25ml Oil

FOR THE SCOTCH BROTH SAUCE

500ml Reduced venison stock
75g Carrots, finely diced
50g Leek, finely diced
50g Celery, finely diced
25g Barley, soaked overnight
25ml Whisky
10g Chives, chopped

TO SERVE

120g Watercress
100g Crispy onions
800g Potato skin sourdough, sliced

METHOD (CONTINUED)

FOR THE VENISON STOCK:

- Place the bones into a tray and roast in the oven at 160°C until they are golden brown,
- Roughly cut the onion, celery, carrots, and garlic. Then add everything except the garlic to a pan with a little oil. Cook until caramelised.
- Next add garlic and the red wine and reduce by half.
- Add the KNORR Professional Beef Powder Bouillon and the roasted bones to a deep gastro tray, along with the vegetables and red wine, ensure that you remove all the caramelised pieces from the bottom of the tray.
- Cover the bones with water then place in a combi overnight at 98°C.
- Remove from the oven after a minimum 8 hours, then pass.
- Reduce the stock by half, skimming continuously.

FOR THE SCOTCH BROTH SAUCE:

- Cook barley in boiling water, refresh, and drain.
- Put the stock into a saucepan and bring to the boil, reduce the stock by half this will intensify the flavour, add the Whisky.
- Add the barley and cook until it has softened.
- Next add the chopped vegetables and heat through. Finally add the chopped chives.

TO SERVE:

- Slice the venison.
- Pipe the mushroom puree on to the plate, add a stack of the roasted celeriac and scatter over the oats.
- Add on the sliced venison, halved brambles and some nasturtium and game chips.
- Finish with a little sauce.