

Venison roast a la Burgundy

Cuisine: **Czech**
Food category: **Game**



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Company: **Retigo**



Program steps

Preheating: 205 °C

1

 Hot air

 100 %

 Termination by time

 00:15 hh:mm

 185 °C

 100 %



2

Zalijte zahuštěným základem

 Combination

 90 %

 Termination by time

 01:15 hh:mm

 145 °C

 80 %



Ingredients - number of portions - 10		
Name	Value	Unit
roasted deer	1500	g
salt	40	g
mixed peppercorns	2	g
bacon diced	120	g
onion	200	g
caster sugar	0	g
wild spices	2	g
apple cider vinegar	30	g
lemon	100	g
red currant jelly	80	g
tomato puree	40	g
dry red wine	240	g
water	1800	g
plain wheat flour	150	g
butter soft	150	g
carrot	200	g
parsley root	200	g
celeriac	200	g

Nutrition and allergens

Allergens: 1, 7, 9

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

Directions

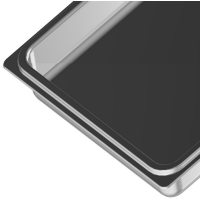
We will trim the venison roast, cut it into pieces, and pound it.

We will dice the bacon with mirepoix and onion and sprinkle it into the GN (gastronomy container). On this prepared base we will place the roasts and in the first step we will sear them.

After searing, we will pour the prepared base of sautéed purée and flour, wine, jam, lemon, and vinegar, along with wild spices, over the seared roast with vegetables, and in the second step, we will braise until tender.

Nutritional value of one portion	Value
Energy	520 kJ
Carbohydrate	24.6 g
Fat	27.8 g
Protein	36 g
Water	0 g

Recommended accessories



GN container Stainless steel full