

# 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