

Venison entrecôte with sweet potato puree

Cuisine: **German**
Food category: **Game**



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Program steps

1

Hirsch-Entrecote sous-vide

 Steaming

 Termination by core probe temperature

 49 °C

 85 °C

 50 %



2

Hirsch-Entrecote grillen

 Combination

 20 %

 Termination by core probe temperature

 56 °C

 220 °C

 100 %



3

Süßkartoffelpüree

 Steaming

 Termination by time

 00:35 hh:mm

 99 °C

 50 %



4

Chicorée

 Steaming

 Termination by time

 00:25 hh:mm

 85 °C

 50 %



Ingredients - number of portions - 10

Name	Value	Unit
venison steaks	1500	g
juniper berries	25	pcs
allspice	20	pcs
whole black pepper	20	pcs
caraway seeds	6	g
cinnamon stick	1	pcs
clove	10	pcs
bay leaf	5	pcs
lemon thyme	5	pcs
onion	125	g
garlic cloves, finely chopped	10	g
carrot	375	g
parsnips	250	g
celeriac	150	g
celery sticks	100	g
dry red wine	1250	ml

Directions

Sousvide venison steak: Vacuum seal everything together and let it marinate for 48 hours. Then remove the steaks from the marinade and vacuum seal again, then cook in steam mode at 85°C until a core temperature of 49°C. Grill the venison steak: Marinate the steaks again and grill them on a coated BBQ plate at 220°C combined steam with 20% humidity and 100% fan speed until the core temperature is 56°C. Sweet potato puree: Vacuum everything and steam at 99°C for 35 minutes. After cooking, remove everything from the bag and mix it into a fine puree in a high-performance blender. Chicory: Lay out the ham, cover with a sage leaf, then roll the chicory in it. Vacuum seal the chicory with the other ingredients and steam cook at 85°C for 25 minutes. Baby Leave with avocado oil: Dress salad with the oil and use as a topping.

Name	Value	Unit
balsamic vinegar	300	ml
salt	22	g
water	1500	ml
brown sugar	40	g

Name	Value	Unit
5 tbsp vegetable oil	30	ml
sea-salt	5	g
whole black pepper	1	g

Name	Value	Unit
sweet potatoes	600	g
garlic cloves, finely chopped	1	pcs
lemon thyme	1	pcs
butter soft	60	g
Edam cheese	30	g
olive oil	20	ml
salt	7	g
whole black pepper	1	g

Name	Value	Unit
baby leaf salad	75	g
avocado oil	20	ml

Name	Value	Unit
whole small chicory with a diameter of 2.5 cm	20	pcs
sage	20	pcs
ham slices	20	pcs
orange juice	100	ml
garlic cloves, finely chopped	2	pcs
lemon peel	2	g

Nutrition and allergens	
Allergens: 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	
Nutritional value of one portion	Value
Energy	349 kJ
Carbohydrate	24.6 g
Fat	12.2 g
Protein	34.8 g
Water	0 g

Recommended accessories



Vision Grill Diagonal