

Venison roulade with dried plum-bacon filling

Cuisine: **German**

Food category: **Game**



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Program steps

1	Knochen rösten	Hot air	100 %	Termination by time	00:15 hh:mm	180 °C	100 %	
2	Tomatenmark zugeben	Hot air	100 %	Termination by time	00:05 hh:mm	180 °C	100 %	
3	Fond auffüllen	Hot air	100 %	Termination by time	00:10 hh:mm	180 °C	100 %	
4	Rouladen anbraten	Hot air	100 %	Termination by time	00:05 hh:mm	180 °C	100 %	
5	Rouladen schmoren	Combination	50 %	Termination by time	01:45 hh:mm	145 °C	70 %	

Ingredients - number of portions - 10

Name	Value	Unit
Venison roulade		
Name	Value	Unit
venison leg	2	kg
Wild bones	1	kg
Wild game trimmings	1	kg
Chantenay Carrots	3	pcs
celeriac	1	pcs
Leeks	1	pcs
Onions	2	pcs
Tomato paste	100	g
Port wine	250	ml
dry red wine	500	ml

Directions

Cut and flatten roulades from the venison leg.

Roast the bones and meat trimmings together with the chopped mirepoix (leek, carrot, celery, onions) in a deep AMT roasting pan at 180°C in the combi steamer for 15 minutes, stirring occasionally.

Now stir in the tomato paste and roast for another 5 minutes, deglaze with port wine and red wine, and let reduce for another 10 minutes in the combi steamer. Fill up with game stock and add rosemary, thyme, bay leaf, juniper berries, allspice, and peppercorns.

In the meantime, briefly sauté the diced bacon and shallots and cool immediately.

Name	Value	Unit
Game stock	2	l
bacon cubes	200	g
Dried plums	300	g
Veal forcemeat	500	g
game spice	15	g
Salt	15	g
freshly ground black pepper, ground	5	g
ground cinnamon	2	g
fresh rosemary sprig	2	pcs
Thyme (branch)	2	pcs
bay leaf	4	pcs
juniper berries	8	pcs
Black pepper crose	10	pcs
allspice whole	5	pcs
ground allspice	2	g
Orange zest	5	g
cornstarch	30	g

Chop the dried plums and mix them together with the bacon-shallot mixture into the veal forcemeat. Season with salt, pepper, a bit of cinnamon, and port wine.

Season the roulade meat with game spice, spread with the forcemeat, roll up and tie.

Sear the roulades on preheated AMT grill plates at 180°C in the combi steamer for 5 minutes.

Now place the roulades in the roasting pan with the sauce, cover with a lid, and cook in the combi steam at 145°C with 50% humidity and 70% fan speed for about 1.5 to 2 hours.

When the roulades are tender, strain the sauce into a pot, reduce it, season with salt, pepper, allspice, port wine, and a bit of orange zest. Thicken to the desired consistency with cornstarch. Warm the roulades in the sauce again and serve.

Serve with spaetzle, napkin dumplings, Brussels sprouts, red cabbage, morels in cream, or whatever else you like...

Nutrition and allergens

Allergens: N/A

Minerals: 56mg, 6mg, Ca, Calcium, Calcium 55mg, Cu, Fe, Iron, Iron 8, K, Magnesium, Magnesium 60mg, Mg, Mn, Na, P, Phosphorus, Phosphorus 12mg, Potassium, Potassium 724mg, Sodium, Sodium 4mg, Sodium: 38758 mg, Zinc, Zinc 0, Zn

Vitamins: 05mg, 06mg, 33mg, 44mg, 5mg, A, B, B Vitamins, B vitamins (B1, B2, B3, B5, B6, B6), C, Cholin, E, Folate, K, Kyselina listová, Niacin (B3) 1, Riboflavin (B2) 0, Thiamin (B1) 0, Vitamin A, Vitamin A 51IU, Vitamin B6, Vitamin C, Vitamin C 0, Vitamin E 2, Vitamin K

Nutritional value of one portion	Value
Energy	762.4 kJ
Carbohydrate	24.7 g
Fat	32.7 g
Protein	97.7 g
Water	254.9 g

Recommended accessories



Vision Grill Diagonal



Enameled GN container