

Quebec venison medallions, Hasselback potatoes and braised red cabbage with juniper berry |

Recipe for 4 servings

Description

A rare cooked venison served with braised cabbage and apples with juniper berries and potatoes as a side.

Note

It is very important to not overcook the venison as it will dry out very rapidly.

Ingredients

Venison

- 4 Unit(s) Venison
- 1 Tsp Dunes peppers
- Butter
- Salt and pepper
- Olive oil

Potatoes

- 12 Unit(s) Baby potatoes
- 1 Tsp Paprika
- 1 Tsp Oregano
- 2 Sprig(s) Thyme
- 1 Sprig(s) Rosemary
- Butter
- Salt and pepper
- Olive oil

Cabbage

- 300 Gr Red cabbage
- 100 Gr Red onion
- 1 Unit(s) Golden delicious apple
- 100 Ml Red wine
- 150 Ml Veal stock
- 2 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 8 Unit(s) Juniper berries
- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **75 mins**
- Preheat your **oven** at **400 F°**

Preparation

Finely slice the cabbage and red onion. Cut the potatoes into small cubes. Mince the garlic and thyme for the braised cabbage. Pluck the rosemary leaves and thyme for the potatoes. Crush the juniper berries with a mortar and pestle.

Potatoes

Wash the potatoes and then make multiple incisions close together making sure to go no further than 80% of the way through the potatoes. Sprinkle with fresh herbs and spices. Place a knob of butter on each potato and drizzle with oil and then bake in the oven for roughly 45 minutes.

Cabbage

In a sauce pot with butter, sweat the onions, cabbage, garlic and thyme. Add the wine and juniper berries as well as the apples. Let most of the liquid evaporate before adding the veal stock. Season to taste with salt and pepper.

Venison

Season the venison steaks with sea salt and dune pepper. Sear on high heat in a skillet with oil and a knob of butter. Transfer to the oven to finish cooking if necessary. You want the center of the meat to read 48C on your meat thermometer. Let rest for 2 minutes before serving.

Bon appétit!