



## VEAL TENDERLOIN FROM VENISON WITH COCOA BEANS CRUST & CHOCOLATE PEPPER SAUCE

### SERVES 4:

For the sauce: 500 g chopped wild bones, 1 tbsp. green and white pepper each, 1 tsp. juniper berries, 2 shallots, 1 carrot, 1 piece celeriac (approx. 100 g), 2 tbsp. olive oil, 2 garlic cloves, 1 tsp. tomato paste, 1 bayleaf, Some thyme twigs, 2 tbsp. wild cranberries, 2 tbsp. old Balsamico, 200 ml red wine, 200 ml port wine, 100 ml Madeira, 1 l wild fond (glass), Sea salt, Pepper, 1-2 tbsp. chopped dark chocolate couverture (72-80 %)

For the meat: Approx. 1,2 kg veal tenderloin from venison (with bones) or approx. 800 g boned veal tenderloin from venison, Sea salt, 3 tbsp. olive oil, ½ bunch thyme, 10 g butter, 50 g pecan nuts, 4-5 parsley stems, 50 g roasted cocoa bean slivers, Pepper from them mill, Fleur de Sel

For the puree: 400 g celeriac (cleaned, cubed), 1/8 l milk and cream each, 50 g butter, Sea salt, Some lemon juice

### PREPERATION:

For the chocolate sauce preheat the oven to 180 °C. Roast the bones on a baking pan in the oven until dark. Take out and let cool down. Coarsely crush the pepper and juniper berries in a pestle. Peel and coarsely chop the carrots and celeriac. Heat olive oil in a pot and brown the vegetable in it. Slightly squash the garlic. Add crushed herbs, garlic, tomato paste, bayleaf and thyme to the vegetable, roast with it on medium heat for about 10 minutes. Add the wild cranberries and deglaze everything with the balsam vinegar and the wines. Allow to reduce. Add the roasted bones, pour in the wild fond and let the sauce simmer without cover for about 3 hours while stirring occasionally. Pour the sauce through a sieve covered with a cloth strainer, boil up again and allow reducing about half. Season with salt and pepper.

For the meat preheat the oven to 120 °C. If necessary remove the meat from the bone with a sharp knife. Slightly salt the meat all around and fry entirely with some thyme twigs in an ovenproof pan with hot olive oil. Pepper meat, add butter, put the pan in the middle of the oven and cook for about 20 minutes until done.

Roast the nuts in a pan without fat, take out, let cool down and chop. Pick the parsley leaves and the leftover thyme leaves and cut fine. Mix the herbs and the cocoa bean slivers with the nuts, put onto a big flat plate.

For the puree cook the celeriac in cream and milk for about 10 minutes until smooth. Melt the butter. Finely blend the celeriac in the milk cream mixture, beat in the butter and season the celeriac puree with salt and lemon juice. Keep warm.

Take out the meat, cover with kitchen foil and let rest for some minutes. Dissolve the chocolate couverture in the hot wild sauce, pour the sauce through a fine sieve. Turn the meat in the cocoa bean nut mixture, cut into slices and serve with the chocolate sauce and the celeriac puree. One can serve with it vegetable tossed in thyme butter, for example carrots and pointed cabbage.