

Venison Fillet with chocolate sauce

By Walter Ishizuka

Ingredient:

Ingredients for 4 People

600g Untrimmed Venison fillet
 100g Blackberries
 Micro garlic chives
 Pomme puree
 Civet chocolate sauce

For the pomme puree

1.5kg Maris Piper Potatoes
 100g Unsalted Butter
 20cl Whole milk
 20cl Single cream
 Salt, pepper, nutmeg
 Truffle oil

For the chocolate sauce

200g Venison bones or trimmings
 Mirepoix (1 carrot, 1 onion, 1 shallot chopped to cubes)
 1 glove of garlic, sprig of thyme, 1 bay leaf, 4 juniper berries
 Burgundy Red wine - 500 ml
 Venezuela 70% dark chocolate - 20g
 Blackberry jam – 2 tsp
 Brandy - splash

Method:

Buttered truffle pomme puree

Cook the peeled potatoes in salted boiling water until they become soft. Drain and mash until smooth.

Heat the cream and milk gently, season with the salt, pepper and nutmeg then mix thoroughly into the to the potato puree. Add the truffle oil at the end and mix thoroughly.

Chocolate sauce

Roast the Venison bones and trimmings at 180 degrees until they are dark and aromatic (about 20 minutes)., Remove the roasting tray from the oven and place over the hob.

Add the herbs, juniper and finely diced carrot, shallot and onion. Add a splash of brandy, and flambee, then add the Burgundy red wine, and a bit of water and let it slowly reduce by a quarter over a low flame.

Once the sauce is sufficiently thickened, filter the sauce through a muslin or sieve, stir in in the blackberry jam and the chocolate until you obtain a thick glossy sauce.

Venison fillet

Pan-fry the venison fillet on both sides then finish it in the oven at 180c degrees for 5-7 minutes

Plating

Place the fillet on top of your potato puree, add the sauce and garnish with the blackberries and micro chives.

