

# Saddle of wild Glendalough venison, toasted hazelnuts and celeriac puree with chilli & chocolate jus

## For the venison

We use the loin of venison for this dish. A portion is approx. 200g. per person. This recipe is for 4 people. It is an extremely lean piece of meat so doesn't need much cooking time. In a hot pan seal the entire cut of meat on all sides for 2 minutes. Add Rosemary, garlic and thyme to the pan and a splash of red wine. Place it in the oven at 160 degrees for 15-20 minutes for this size of meat to bring a medium rare. Allow to rest while you prepare the jus.

## Chilli & chocolate jus

This is the perfect sauce for the gamey flavour of venison. The sharpness of the chilli combined with the rich smoothness of dark chocolate gives a rounded flavour to the dish

### Ingredients

- Cooking liquid from venison
- 1/2 Fresh chilli
- 750ml stock
- 50g 70% dark choc
- 50g Butter

### Method

- 1.Reserve the cooking liquid from the venison and simmer your chilli with seeds and all in it. Add the stock and reduce (to about half the volume).
- 2.Add the chocolate and whisk in knob of butter to thicken the reduced jus.
- 3.Strain before serving to remove the chilli.
- 4.Serve immediately.

## Celeriac purée

### Ingredients

- 1 head of celeriac peeled and diced
- 1l milk
- Nutmeg grated
- Pinch cinnamon

### Method

- 1.Boil the celeriac in the milk until soft. Strain away the milk keeping it to the side to loosen the puree later if required.
- 2.Blend the celeriac until smooth and mix in the nutmeg and cinnamon, season with salt & pepper.

*I like to pair this with tenderstem broccoli simply blanched, some toasted hazelnuts and maybe a nice fondant or garlic potatoes. Enjoy! ~ Jenny*

