



ZUM WEISSEN RAUCHFANGKEHRER



Pink sautéed loin of venison with balsamic blackberries, Swiss chard and brown bread gnocchi

- 600g Venison filet, **cleaned**
- 1/4l Venison jus
- 300g coloured Swiss chard
- 20 blackberries
- 4 tbsps blackberry pulp
- 4cl old balsamic vinegar
- Salt, pepper, nutmeg, butter, veal stock

Destalk Swiss chard; blanch the leaves and then quench with cold water, squeeze out additional liquid. Cut the stalks into pieces, sweat in butter while avoiding change of colour, season to taste with salt, pepper and butter.

Portion the venison filet and season with salt and pepper, sauté in oil in a pan, roast in a 170° oven for approx. 5 minutes, remove and let set at 60° for 10 minutes.

Heat the blackberries with blackberry pulp and some butter, add the vinegar.
Heat the Swiss chard leaves with the stalks, again season to taste.

Roast venison filet quickly again in butter and slice, arrange with the Swiss chard, blackberries, veal jus and brown bread gnocchi.



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For the brown bread gnocchi

- 225g Brown bread, without crust, toasted, sliced, slightly dried and finely grated
- 125ml Consomme
- 30g Oxen jus
- 50g Brown butter
- 2 Egg yolks
- Egg
- Shallots
- Salt, pepper, thyme

Pour hot jus and consomme over brown bread, cook shallots with thyme in brown butter, knead all ingredients with the eggs and some salt in the large mixer until the dough is smooth.

Form Gnocchi from the dough and boil in salted water for three minutes.