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Venisonmedaillons crusted in thyme

Ingredients for 4 persons

Meat

8 medaillons of venison
salt, pepper from the mill
1 tablespoon of roasting butter

Crust

1 shallot
1 orange
1 bunch of thym
150 g soft butter
150 g homemade breadcrumbs from the Buure Metzgerie
salt, pepper from the mill

Gravy

1 glas game-fond or 3 dl chickenbouillon
3 dl of white wine
1 juniper berry
2 tablespoons of rose hip jam
2 – 3 tablespoons of red Portwine, Gin or Quincebrandy
60 g cold butter

Instead of making the gravy yourself, you may also use the ready-made game gravy from the Buure Metzgerie!

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Preparation

Cut the shallot finely for the crust. Peel orange zest, then press the orange. Peel off leaflets of thyme from the branch.

Heat up 1 tablespoon of butter in a small pan, steam the shallot and orange zest glazy. Deglaze with the orange juice and let it concentrate. Pour shallot-orange mixture into a small bowl, add thyme, remaining butter and breadcrumbs. Mix well and season with salt and pepper. Form a roll and put it aside for cooling.

Bring game fond and white wine to simmer in a small pan, add squeezed juniper and rose hip jam. Let the sauce reduce to 1 dl. Put aside.

Preheat oven to 230 degrees, set up upper heat/grill. Season meat with salt and pepper. Froth up roasting butter in a well heated up frying pan. Roast the medaillons for 2-3 minutes, depending on their size, then set on a tray.

Deglaze the juice with Portwine, Gin or Quince brandy and add to the reduced gravy.

Cut the breadcrumb-butter mixture into slices and place on the medaillons. Let them overbake golden for approximately 3-4 minutes under the grill, depending on their thickness.

While overbaking, let the gravy heat up again. Add butter in flakes and let insert. Season with salt and pepper.

Enjoy 😊!

(Recipe: Annemarie Wildeisen)