
BURNT FILLET OF VENISON

Bottura: p295 (Spin-painted veal; pictured p245)

Vegetable ash

1. Bake in oven (220C) until blackened (~40m)
2. Blend in spice blender
3. Sieve
4. Store in airtight container

Chlorophyll

5. Blanch (1m) in 75C water, then into ice bath
6. Blend with mustard and vinegar
7. Emulsify with oil.

Sour cherry sauce

8. Strain cherries, blend to a pulp
9. Add lemon juice and salt as needed
10. Thicken with xanthan if necessary

Creamed potatoes

11. Steam potatoes (40m)
12. Mash with ricer, add warmed milk and mix well
13. Warm mix to 80C; add butter while blending on slow
14. Slowly add EVOO while blending on high
15. Season

Burnt venison

16. Roll venison in ash, shake of excess and vacuum-pack with a little EVOO
17. Cook SV; 52C, 1h
18. Splash sauces randomly on plate, add venison slice, place a little smoked salt on venison

ASH:

Carrot peelings: 100g

Celery: 100g, thinly sliced

Parsley: 100g. Thyme: 50g. Sage: 50g.

Rosemary: 50g. Basil: 50g

GREEN:

Spinach leaves – 100g

Mustard – 6g

Vino cotto – 15g

Grapeseed oil – 100g

RED:

Sour cherries: 500g tin

Lemon juice

Salt

WHITE:

Potatoes: 100g

Milk (whole): 80g

Butter: 25g

EVOO: 25g

Salt: 5g

VENISON:

Vension fillet

Vegetable ash: 150g

EVOO: 70g

Smoked salt

COMMENTS:

19. The herbs cooked first, consider separating the carrot/celery from the herbs and baking separately
20. The celery took longer than the carrot
21. Consider adding some parsley with the spinach