

**Roebuck, fir tips, sour cherry**  
**Oliver Nasti**

**Roebuck**

360 g saddle of roebuck venison, deboned  
50 g butter  
1 garlic clove  
1 sprig of fresh thyme  
Roebuck glaze (see recipe section)  
Salt

**Roebuck glaze**

500 g roebuck or venison trimmings  
1 tbsp vegetable oil  
Carrots and sweet onions, diced, 25 g of each  
1 sprig of fresh thyme  
4 garlic cloves  
1 bay leaf  
1 tsp pink peppercorns  
10 g white Penja peppercorns  
30 g red port  
Venison stock  
Salt

**Fir tip gel**

Cider vinegar and water, 300 g of each  
100 g sugar  
50 g fresh young fir tips  
8.5 g agar-agar, 2 g gellan gum

**Fir oil**

200 g grape seed oil  
200 g fresh young fir tips

**„Käseknepfle“**

Choux pastry (50 g whole milk, 18 g butter,  
1 g salt, 28 g wheat flour, 1 egg)  
75 g potatoes (variety: Agria), baked in the oven on a bed of salt  
5 g wheat flour  
1 egg yolk  
1 egg  
350 g fromage blanc, strained for 12 hours  
Salt and nutmeg  
Plenty of brown butter for serving

**Plating**

Preserved sour cherries, from a jar (from Christine Ferber/ Alsace)  
Croutons, deep-fried until crispy in lardo fat  
Fresh young fir tips

### **Roebuck**

Cleanly trim the deboned saddle of roebuck venison and wrap tightly in plastic wrap. Tie the ends tightly to make a compact cylinder. Cook the meat in a steam oven for 10-12 minutes with steam at 64 °C to a core temperature of 52 °C. Allow to cool slightly then remove from the wrap. Foam the butter in a frying pan, add the crushed garlic and sprig of thyme and baste the saddle of roebuck in it. Glaze in some roebuck glaze, cut into 4 portions and season with salt.

### **Roebuck glaze**

Fry the roebuck trimmings in vegetable oil on all sides. Add the carrots and onions and sauté. Add the sprig of thyme, crushed garlic cloves, bay leaf, pink peppercorns and white peppercorns and deglaze with the port. Add plenty of venison stock and simmer gently for 5 hours. Strain and simmer until the liquid has a slight syrupy consistency, then season with salt.

### **Fir tip gel**

Bring the cider vinegar, water and sugar to the boil. Place the fir tips in the liquid and leave to steep for 3 hours, then strain. Stir in the agar-agar and gellan gum and bring to the boil while stirring constantly. Pour the liquid onto a baking tray and leave to set in the refrigerator. Blend the fir tip jelly to make a fine gel and refrigerate.

### **Fir oil**

Heat the grape seed oil to 140 °C and blend with the fir tips at a high setting in a Thermomix for 1 minute. Strain the fir oil into a bowl. Place over a bath of ice cubes and cool the fir oil quickly. Store in a cool and dark place.

### **„Käseknepfle“**

To make the choux pastry, bring the whole milk, butter and salt to the boil. Add the wheat flour and stir vigorously with a wooden spoon until a white film has formed on the bottom of the pan. Take out the dough and allow to cool briefly. Then add the egg and knead into a smooth, glossy choux pastry. Press the still warm potatoes through a potato press (75 g) and mix with 5 g wheat flour to thicken. Mix the potato purée with the choux pastry, egg yolk, egg and fromage blanc to make a homogeneous dough. Season the dough with salt and freshly grated nutmeg and push through a sieve. Scoop out quenelles, cover with plastic wrap and steam in a steam oven at 85 °C to a core temperature of 62 °C. To serve, pour a generous amount of brown butter over the »Käseknepfle«.

### **Plating**

Pipe 1 dot of fir tip gel onto the edge of each of 4 plates and garnish with 1 drop of fir oil in the centre. Pour some sour cherry preserving syrup from the jar into the centre of the plates. Garnish the saddle of roebuck with 1 preserved sour cherry, a few croutons and plucked fir tips. Place the meat in the centre of the sour cherry syrup pool. Drizzle over a little fir oil. For each serving, place 2 »Käseknepfle« quenelles into 1 mini cocotte, pour over brown butter and serve alongside.