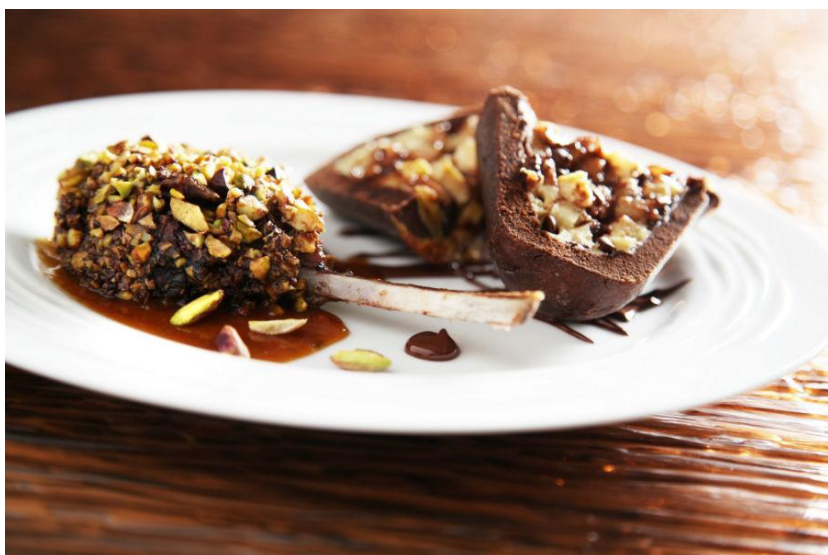




ROE DEER SADDLE WITH A PISTACHIO AND COCOA CRUST

A recipe to amaze your guests with the extraordinary balance created between elements that are sweet and savory, soft and crunchy.



INGREDIENTS:

500 g roe deer saddle
100 g toasted pistachios
110 g butter
200 g wild game reduction
100 g extra Emilia dark chocolate
50 g full-bodied red wine
1 ginger
some sage
some rosemary
some thyme
some salt and pepper
30 g extra Emilia bitter cocoa powder
2 eggs
30 g water
30 g cream
50 g milk
2 Golden apples
100 g extra Emilia dark chocolate chips



Difficulty
HARD



Preparation
210 min



Portions
4

1

For the crust: mix the flour with 50g of butter, 1 egg, the cocoa powder, salt to taste and a little water. Let chill in the refrigerator for at least 2.

TIP

To speed up the process, an already prepared pie crust can be used, or substituted with phyllo dough. The resting time would then be reduced by 2 hours.



- 2 Divide the meat into 4 portions, add salt and pepper and marinate it with the herbs for at least 30 minutes. Take the dough, roll it out with a rolling pin (3-4mm thick) and line 4 tins like the ones used for crème caramel. Peel the apples and dice them, add the chocolate chips, mix and fill the tins, then cover with the cream created by mixing the milk, cream, one egg and a pinch of salt. Bake for 25 minutes at 170° C
- 3 Take the meat, sear in a pan and remove. Make the crust with the chopped pistachios, the remaining butter and the powdered cocoa and coat the roe deer saddle, roast in the oven at about 120° for 10 minutes. Plate the dish by laying the meat on the chocolate cream next to the pie, cover with wild game reduction reduced with the wine, chocolate and herbs. Lastly, garnish with the ginger.