

## Pink roasted deer saddle with cranberry jus baked semolina dumplings

♥ serves 4

### INGREDIENTS

#### DEER SADDLE WITH CRANBERRY JUS

1 pc. Deer saddle 600g  
300g cut root vegetables  
1 tsp tomato paste  
100ml red wine, maybe some red port wine  
1 tbsp. cranberries  
50 ml vegetable stock or clear soup  
10g butter  
1 bay leaf  
5 pcs. Juniper, 5pc. Pimentos  
2 branches thyme or rosemary  
Salt and pepper



**We recommend:** Root vegetables made of orange carrots, yellow carrots, celery and leach.



#### SEMOLINA DUMPLINGS

80g semolina  
40g butter  
240g milk  
1 egg  
1 egg yolk  
50g breadcrumbs,  
nutmeg, salt and pepper

**Tip:** Season the semolina dumplings with sugar and cinnamon instead of nutmeg, salt and pepper, serve it with apple purée and you have a delicious dessert.

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### PREPARATION

#### Deer saddle and cranberry jus

Remove the tendons from the deer saddle and season it with salt and pepper. Roast from both sides in a hot pan with some oil, take it out and put it in a baking tray. Pour the remaining meat juices from the pan over the saddle and add a branch of rosemary and thyme.

Add a small piece of butter 10g into the pan that you used to roast the meat and stir until the roast residues in the pan resolves. Then add the cut root vegetables, roast it until it is golden brown and deglaze with red wine. Add the bay leaf, juniper, pimentos some thyme and rosemary and let it reduce by about half. Add the vegetable stock.

While the sauce is simmering, put the deer saddle into the oven at 80 degrees for about 20 minutes until it is slightly pink inside. Then turn off the oven and let the meat rest in the oven for another 10 minutes.

In the meanwhile, pass the sauce through a sieve and season it with cranberries and red port wine.

#### Semolina dumplings

Bring the milk to boil with the butter, put it aside and season it with salt, pepper and nutmeg. Add the semolina and let it thicken. Add the egg, egg yolk and breadcrumbs to the lukewarm semolina and mix it well. Shape small balls and let it simmer for about 5 minutes. Afterwards let the dumplings cool out, coat them with breadcrumbs bake them in hot oil.

**Info:** Traditional the deer saddle be served with red cabbage and brussels sprouts.