

Seared Venison with Celeriac Puree and Valley of Kings Ceylon Pekoe Sauce



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David Pugh

- Sub Category Name
Food
Savory
- Recipe Source Name
The Chefs and the Tea Maker - 2008

Used Teas



Exceptional Valley of
Kings Ceylon Pekoe

Ingredients

Seared Venison with Celeriac Puree and Valley of Kings Ceylon Pekoe Sauce

- 4g Dilmah Exceptional Valley of Kings Ceylon Pekoe
- 600g Celeriac (peeled and chopped)
- 500ml Milk



- 1l Water
- 80g Butter
- 80ml Cream
- 500ml Veal Juice
- 100g Venison Trimmings (roasted)
- 2 cloves of Garlic
- 2 Shallots (sliced)
- 2 Juniper Berries
- 1 piece of Orange zest
- 1 sprig of Thyme
- 20ml Extra Virgin Olive oil
- 6 Venison Loin Steaks (120g each)
- Salt and Pepper
- 90g Broad beans (blanched and skinned)
- 3 poached Pears (cut in half)

Methods and Directions

Seared Venison with Celeriac Puree and Valley of Kings Ceylon Pekoe Sauce

- Bring milk, water and salt to the boil in a heavy based pot. Add celeriac and cook for 20 minutes until soft. Drain and blend in a food processor. Set aside.
- In a heavy based pot, place shallots, garlic and cloves and cook for 2 minutes. Add veal juice, venison trimmings, juniper berries, orange zest, thyme and bring to a simmer. Cook for a further 1 hour, strain and set aside
- In a heavy based pan on high heat, seal and season the venison loins in 10ml of olive oil until well coloured, approximately 4-5 minutes. Remove from pan and rest in a warm place.
- In a small pot, add 100ml water, 20g butter and bring to simmer. Add broad beans and then remove after 1 minute.
- In a heavy based pan, sauté the pears in 10ml of olive oil until well coloured, remove and set aside.
- Reheat celeriac puree adding 60g butter and 80ml cream. Season to taste.
- Reheat venison jus and infuse with 4g of Valley of Kings Ceylon Pekoe for 3 minutes. Strain and keep hot.