

Recipe:

- Preheat the oven to 200°C/ 5 min / 4 fan / 100% extraction.
- In a sous vide bag, season the venison with salt, pepper, and mustard. Add 50g of butter, juniper berries,
- In another sous vide bag, add the halved Belgian endive, 50g of butter, 1 clove of garlic, salt, and pepper.
- Seal the bags and place on an oven tray.
- Steam the bags in the oven for 5 minutes.
- Remove the bags from the oven and place on the FAKIRO GRILL with the smooth side facing upwards.
- Grill for 4 minutes, giving the meat and vegetables a crispy texture and intense flavor.
- Serve the venison and Belgian endive hot, garnished with fresh herbs.