**ROASTED VENISON LOIN WITH CELERIAC MOUSSELINE AND CRANBERRY MARMALADE**

**INGREDIENTS**

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| **Roasted Venison Loin** 1 venison loin, trimmed of sinew (0.8 kg)  50ml olive oil  4 sprigs thyme  2 sprigs sage  1/2 clove garlic, crushed  6 juniper berries, crushed  2 tbsp vegetable oil  A pinch of table salt  25g unsalted butter, cubed  **Braised Venison Shoulder**  500 gram of venison shoulder  1/2 large onion  1 carrot  2 cloves of garlic  1 stick of celery  ½ bottle of red wine  1 litre of chicken stock  1 bay leaf  2 sprigs of thyme  3 juniper berries, crushed  5 Black pepper corns cracked  10 leafs of Italian parsley  30 grams of grated parmesan | **Pasta**  200 grams semolina  50 grams flour  140 grams of egg yolks  1 pinch of salt  **Cranberry and Mandarin marmalade**  250 grams cranberry  75 grams of sugar  2 mandarin  **Celeriac Mousseline**  1 celeriac (1 half for puree – 1 half for dice|)  1 litre of skinned milk  50 grams butter  **To plate**  Fresh thyme sprigs and cracked peppercorn |

**METHOD**

**Day 1**

Combine loin with the oil, thyme, sage, crushed garlic, juniper berries and marinade over night   
For the marmalade, peel mandarin, remove segments, ensuring there is no white skin. Cut the cranberry in half and combine with sugar. Mix the ingredients and leave to sit overnight.

**Day 2**

Season the loin and cook in a frying pan. Once browned add the butter and baste. When cooked, remove from heat and set aside to rest. Using the same pan, add the ceps and half the cooked diced celeriac with butter and caramelise.

Pre-heat oven at 160°C. Cut the venison shoulder into large chunks, sear in a pan with a little oil. Add vegetable garnish and cook on a medium heat to caramelise. Add spices with wine and reduce by half. Add chicken stock covering ¾ of the shoulder, bring to the boil. Cover with grease proof paper and tin foil, tightly seal.

Place in oven and cook for 2-2 ½ hours, cooking will vary based on the venison. Leave to cool for 30 minutes.

Sieve the remaining stock into a pan; reduce to concentrate the flavour until you have a smooth consistency. Tear the venison into small pieces, add parmesan, chopped parsley and two tablespoons of sauce.

For the pasta combine the semolina, flour and salt. Add egg yolks and knead the dough until homogenised. Leave to rest for one hour.

Roll out the dough, cut into small squares, fill with braised venison and fold to create a tortellini. Cook in boiling water for 4 minutes.

Boil the marmalade mix for 10 minutes, sieve the liquid and reduce by half. Chop the cooked cranberry into fine pieces and combine.

Peel the celeriac and cook in milk with a pinch of salt. Once cooked blend until smooth and season. Dice remaining celeriac and boil.

To plate, place the celeriac puree. Carve the loin into four, placing one on each plate. Garnish the diced celeriac, ceps, tortellini and marmalade. Finish with fresh thyme sprig and spoon over the venison sauce.