

VENISON STEAK WITH BLACK GARLIC CRACKERS



INGREDIENTS

4

- 4 venison steaks
- 4 sheets brick pastry
- 100 g tagliatelle
- 40 g Bresc Mushroom Mix
- 10 g Bresc Black garlic puree
- 2 dl chicken stock
- 2 dl manufacturing cream
- salt and pepper

PREPARATION METHOD

Reduce the manufacturing cream and the mushroom mix until it has the thickness of a sauce. Season the steak with salt and pepper and brown on all sides. Roast in the oven at 160°C until the core temperature reaches 55 °C. Cook the pasta in salted water.

Divide the sheets of brick pastry into pieces, add the chicken stock and blend it in a kitchen machine until it produces a spreadable mixture. Add the black garlic puree. Spread the mixture on a mat and dry it in the oven at 100°C for 1.5 hours. Break the crackers into small pieces and deep-fry at 180 degrees. Place the tagliatelle on a dish, arrange the venison steak on top and garnish with the crackers.

USED BRESC PRODUCTS



Black garlic puree 325g



Mushroom mix 450g