Venison steak with chimichurri and pumpkin



Ingredients

10

- 2000 g venison back fillet or topside
- 3 pumpkin
- 500 g Bresc Chimichurri
- 375 g pancetta cubes
- 500 g crème fraîche
- 25 g Bresc Garlic puree
- 1.5 dl olive oil
- 25 g Bresc Red chilli puree
- 50 g Cape spices
- salt and pepper

Used Bresc products



Bresc Chimichurri herb mix 450g



Bresc Garlic puree 1000g



Bresc Red chilli puree 450g

Preparation method

Preheat the barbecue or oven (180 degrees). Peel the pumpkin and chop it into large pieces. Flavour with a little oil, salt, pepper and a little of the Cape spices. Wrap the meat in aluminium foil and place it on the roasting rack for 20 minutes. Cut 4 steaks from the venison and marinate it in a little of the Cape spices. Fry the bacon until it is crisp, then mix it with the garlic and crème fraîche. Season with pepper. Baste the meat with a little oil and grill on both sides. Move the meat from the direct heat and allow to continue to cook briefly. Set to one side (leave it to rest). Mix the chimichurri with the chill and the remainder of the olive oil. Remove the pumpkin from the foil, mash it a little and spoon a little of the crème fraîche dip on top. Serve the steak next to the pumpkin and sprinkle the chimichurri over it.

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