

Haunch of venison

Ingredients required for 4 persons

Preparation time 60 minutes

Difficulty difficult

Ingredients

| | |
|--------|----------------------------------|
| 800 g | haunch of venison (off the bone) |
| 4 EL | peanut oil |
| 1 EL | venison spice oil |
| 400 ml | red wine |
| 400 ml | broth |
| 3 | onions |
| 2 | carrots |
| 1 | leek |
| 1 | celery |
| 50 g | heavy sour cream (20 % milkfat) |



Preparation

Day before:
Remove tendons and skin from the meat, brush with around one tablespoon venison spice oil, place in a sealable container and let soak for one hour in the fridge. Wash vegetables, chop and add to the meat. Pour over with red wine and broth and allow to soak overnight.

Preparation day:
Preheat oven to 100 °C. Remove meat from the marinade and pat dry. Heat peanut oil in a roaster and fry the meat for around 5 minutes from all sides. Deglaze with the marinade. Place the roaster in the oven and cook for 3.5 hours - the core temperature should reach around 60 °C. Brush the haunch with the marinade occasionally so that it does not dry out. Bake the vegetables for around one hour in the oven as well. When the meat is done, brush it with another thin layer of venison spice oil. Boil down the gravy on the stove for a few minutes. Season with salt and pepper. Refine with heavy sour cream and thicken if necessary.