

The Clos de Vougeot Grand Cru, Domaine du Clos Frantin

Served on the seared venison medallions with pepper sauce and hazelnut mashed potatoes

Served at a lunch held on Sunday 19th November 2006
at the restaurant Bernard Morillon



INGREDIENTS

1.5 kg saddle of venison – 2 shallots – 1 carrot – 1 leek
5 peppercorns, crushed – 2 tablespoons powdered
veal stock – 2 tablespoons flour – 1 bouquet garni
2 tablespoons peanut oil – 600 g potatoes – 50 g hazelnut
80 g vacuum-packed chestnuts – 200 ml crème fraîche
100 ml milk – 80 g butter – nutmeg, salt and pepper

Serves 6

Preparation time: 40 minutes

Cooking time : 20 minutes

1 Bone the venison and cut into 6 tournedos (or have your butcher do this for you).

2 Prepare the sauce: crack the venison bones. Peel, wash and dice the vegetables. Prepare the veal stock by dissolving the powder in 150 ml of water. Heat a little oil in a sauté pan and brown the cracked bones. Add the pepper and the vegetables. Sprinkle with flour and stir well. Pour in the veal stock. Season with salt then add the bouquet garni. Cook for approximately 15 minutes. Remove the pan from the heat. Cover and let cool slightly. Strain through a sieve over a saucepan. Reheat gently, add 100 ml of crème fraîche, adjust the seasoning and cook over low heat without allowing the sauce to boil for approximately 10 minutes. Keep warm.

3 Make the mashed potatoes: peel the potatoes and cut into cubes. Steam for 15 minutes. Coarsely chop the hazelnuts. Crumble the chestnuts. Bring the milk and remaining crème fraîche just to below the boiling point. In a mixing bowl, mash the potatoes with the warmed cream and milk, chilled pieces of butter, salt, pepper and nutmeg. Stir in the chestnuts and hazelnuts.

4 Season the venison medallions with salt and pepper. Heat a little oil in a non-stick frying pan. Sear the tournedos on both sides (they should be pink on the inside). Arrange on a heated serving platter. Surround with the mashed potatoes shaped into quenelles. Drizzle with the sauce.



CLOS DE VOUGEOT GRAND CRU Domaine du Clos Frantin

This Grand Cru has an attractive ruby red robe with burgundy red reflections. When young, our Clos-de-Vougeot develops a very complete and varied aromatic palette of red and black wild woodland berries. With ageing, it will evolve towards notes of Virginia tobacco and tea. The mouth is robust but not rustic, with a menthol note which can be appreciated vintage after vintage.

Serve between 15 to 17°C (59°F - 62°F)