

Tenderloin of venison with caramelized red onion and blueberries. Finished with a bittersweet chocolate compound butter and served with carrot puree, julienned zucchini and fried yucca.

"I took one taste of the Zinfandel and absolutely knew that I had to make a chocolate-cherry sauce to pair with it. Then I wanted a nice rich meat to go with the sauce, and I thought of venison. Just be sure to get a mild cut of venison -- you don't want anything too strong."

INGREDIENTS:

8 venison medallions of tenderloin

8 peeled carrots, cut and boiled and pureed with butter

3 large yucca, peeled and parboiled then cut into batons and fried in olive oil

1 zucchini, julienned and flash sautéed in olive oil and garlic

1 red onion

1 cup blueberries

orange zest

1 stick unsalted butter

3 tbsps grated bittersweet chocolate

salt and pepper to taste

finely sliced red radish for garnish



METHOD:

Sauté the onions until just beginning to caramelize and then add blueberries to soften and a splash of red wine. While still warm, add half a teaspoon of orange zest.

Make a compound butter by mixing in your butter with the chocolate. Roll up in plastic wrap and place in freezer to firm up.

Cut venison loin into medallions and pat dry. Salt and pepper both sides and sear in a hot pan 3 minutes per side. Remove from pan and let rest 5 minutes.

PLATING:

Place a large spoonful of carrot puree on a plate; add 3 or 4 yucca pieces. Place a venison medallion on top of the yucca; then place caramelized onions and blueberries on top of the medallion. Place a disc of the chocolate compound butter on top of that, and drizzle with juice from the onions and blueberries. Top with zucchini then garnish with radish.