



GLAZED VENISON MEATBALLS

A PLEASURE FOR THE EYES AND THE PALATE

The deer meatballs are coated with a glaze made from currants, Provençal herbs and a flavored red wine reduction. We also serve sweet potato chips. Our ZEISS brand ambassador Pilar Escribano describes the recipe below for you to cook at home.

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Ingredients

- 400 g deer meat (minced)
- 2 eggs
- 80 grams of flour
- 2 cloves of garlic
- Fine Provençal herbs
- 15 cl cognac
- 1 chopped walnut (chopped)
- 25 cl water
- 20 g of sugar
- 100 g currant
- Breadcrumbs
- salt
- pepper
- 400 ml red wine
- 1 sweet potato
- 4 mushrooms
- Butter for frying
- chives

🕒 50 min.

Method

First, let's make the sauce. Mix the cognac, chopped walnuts and Provençal herbs in a small bowl. These ingredients will further refine the taste of the meat. Then add the flour and about half of the sauce to the minced meat and mix everything well until it is homogeneous. Put the mixture back in the refrigerator.

We can now start the red wine reduction. Simply simmer the wine with a little salt and pepper over low heat. Just before serving, we can thicken the reduction with a little cornstarch.

For the meatball glaze, we now pass the currants through a fine-mesh sieve. We collect the fruit puree in a small bowl. Next we prepare the caramel. To make the caramel at home, simply mix sugar and water in a stainless steel pot and let it melt over low heat. Caramelize the sugar until it turns golden brown. Do not stir. Attention! If the temperature is too high, the sugar can burn quickly. When the caramel turns brown, we add currant puree and mix everything well.

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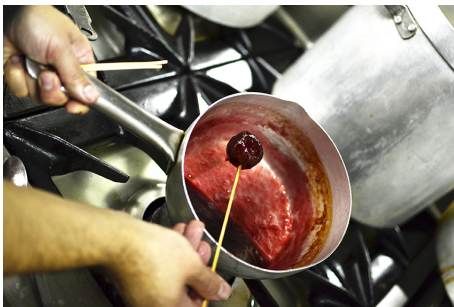
Method

Now we prepare the meatballs. To do this, carefully shape a small portion of the meat mixture into small balls in your hands. To prevent the meat from sticking to your hands, simply cover your hands with breadcrumbs. Now we roll the meatballs in the rest of the cognac sauce and then put them back into the breadcrumbs. Make sure that the meatballs are completely covered with the breadcrumbs.



We then heat oil in a large saucepan for deep frying. The oil is at the right temperature when small bubbles form on a wooden spoon. We now dip the meatballs in the hot oil and fry them until they are golden brown. As soon as the meatballs are done, we carefully dip them in the currant and caramel glaze. Turn carefully until they are completely covered with the glaze.

And finally, we peel the sweet potato. They are cut into very thin strips and fried briefly in the deep fryer. In the meantime, we sauté the mushrooms in a little bit of butter.



Now we can plate up. First, put a dab of the red wine reduction on the plate. Now we put the fried mushrooms and the venison meatballs on top. We place the sweet potato chips on the side. Then we decorate everything with some chopped chives.

Have fun cooking and sharing on social media.

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