



VENISON CABBAGE ROLLS

Ingredients

Venison Cabbage Rolls:

500 g minced venison
200 g mixed mushrooms
1 egg
1 onion
2 cloves of garlic
80 g breadcrumbs
Salt and pepper
1 tsp Cumin
1 Cabbage
1 tbsp butter for frying

For the Sauce:

100 ml milk
1 l of vegetable broth
1 scallion
100 ml whipping cream
1 handful of broad-leaf parsley

Celeriac Puree:

1 large celeriac
20g butter
50 ml whipping cream
salt and pepper
Grated nutmeg

 70 min.

Method

Clean and slice the mushrooms. Fry the slices in butter for about 3 minutes until they start to turn golden brown. Let cool down until it is ok to touch.

Peel and chop the onion and garlic. Next, place the fried mushrooms, minced venison, salt, pepper, cumin, egg, milk, onion, garlic and breadcrumbs in a large bowl. Mix it all together and refrigerate for about 30 minutes.

Pre-heat your oven to 180°C. Bring broth to a boil in a large pot. Divide the cabbage into 10 large leaves. Rinse and dry them. Poach the cabbage leaves for 3 minutes in the broth or until the leaves start to become soft. Place them on a clean tea towel and pat them dry. Save the broth in the pot.

Spread the venison-mushroom mix on the 10 cabbage leaves and wrap them tightly. Use butchers string to keep the cabbage rolls together if you need to. Place them in an ovenproof dish and pour 300 ml of vegetable broth and 100 ml of cream into the dish. Put in the oven for 30 minutes, until the parcels are cooked through.

For the celeriac puree - Rinse and clean the celeriac thoroughly and cut into small cubes. Cook the celeriac in a pan with water for approx. 15 minutes until they are completely tender. Strain off the cooking water. Mash the celery sticks with butter and cream with a potato masher or an electric whisk. Season with salt, pepper and grated nutmeg.

Serve the cabbage rolls and sauce with celeriac mash, and garnish with parsley before serving.

Bon Appetite.