KIKKOMAN

Venison with kimchi potato strudel

Total time **150 mins** **60 mins** preparation time **90 mins** cooking time

INGREDIENTS

10 portion(s)

For the strudel:

900 g	waxy potatoes, peeled, roughly diced
80 ml	Kikkoman Spicy Chili Sauce for Kimchi
4	sheets of filo pastry (approx. 25 x 30 cm)
100 g	butter, melted
21 g	egg yolk (approx. 2 medium eggs)
60 ml	whole milk
10 g	sesame seeds

For the dressing:

50 ml	Kikkoman Naturally Brewed Soy Sauce
60 ml	balsamic vinegar
60 g	medium mustard
60 g	honey
100 ml	walnut oil

For the salad:

20 g	butter
800 g	pears, cut into wedges
100 ml	white wine
200 g	lamb's lettuce, ready to serve

In addition:

60 ml	vegetable oil
1.6 kg	saddle of venison, trimmed
	Salt
	Pepper
	Red cress

PREPARATION

Step 1

Preheat the oven to 180°C (fan). Boil the potatoes in salted water until tender. Mash coarsely and mix in the Kikkoman Kimchi Chili Sauce. Layer two pastry sheets, brushing each with melted butter. Spoon the potato mix onto the lower third of the long side. Fold in the sides slightly and roll tightly. Glaze with the egg yolk mixed with milk. Sprinkle with the sesame seeds and bake for approx. 30 minutes until golden.

Step 2

For the dressing, blend the Kikkoman Soy Sauce, balsamic vinegar, mustard and honey in a tall container with a stick blender and slowly add the walnut oil. Set aside.

Step 3

Melt the butter in a frying pan over a medium heat. Add the pear wedges and sauté for approx. 1 minute, depending on ripeness. Deglaze with the wine and reduce for 1–2 minutes.

Step 4

To cook the venison, heat the oil in a large frying pan (or ideally on a griddle). Sear the saddle on all sides for 3–4 minutes. Season with the salt and pepper, then roast in the oven at 160°C (top/bottom heat) for 10–15 minutes until medium rare (core temperature approx. 54°C).

Step 5

Slice the strudel and cut the venison into medallions. Arrange the lamb's lettuce and pears on plates and drizzle with the dressing. Place the venison and strudel on top and serve. Garnish with red cress if desired.