



Saddle of Venison with Green Peppercorns and Glazed Sweet Cherries, Herb Gnocchi and Spiced Jus

Main Course, Serves 8

Celery Root:

8 thick slices peeled celery root
2 shallots, diced
1 clove garlic
1 sprig thyme
100 g./7 tbsp. unsalted butter
200 ml./7/8 cup beef consommé
Salt and freshly ground pepper to taste

Herb Gnocchi:

500 g./1 lb. potatoes, peeled
150 g./1/3 lb. ricotta salata, grated
150 g./1 1/4 cups flour
40 g./1/2 cup grated Parmesan
4 egg yolks
Leaves from 1 bunch cilantro, chopped
Leaves from 1 bunch flat-leaf parsley, chopped
Salt and freshly ground pepper
Butter or olive oil for sautéing

Cherries:

50 g./1/4 cup sugar
40 ml./3 tbsp. port wine
100 ml./7 tbsp. cherry juice
1 clove
40 cherries, pitted
50 g./4 tbsp. cold unsalted butter, cut into small cubes

Spiced Jus:

400 ml./1 2/3 cups reduced venison stock or veal stock
120 ml./1/2 cup cherry juice
Ground ginger to taste
Ground cinnamon to taste
Pinch ground cloves, or to taste
40 g./3 tbsp. cold unsalted butter, cut into small cubes
Salt and freshly ground pepper to taste

Venison:

3 lbs./1 1/2 kg. saddle of venison (filet), cut into 8 medallions
Salt to taste
Pickled green peppercorns
Lard or vegetable oil
100 g./2/3 cup diced shallots
60 g./1/2 cup diced carrots
60 g./1/2 cup diced celery
10 juniper berries
40 ml./3 tbsp. gin
Fresh seasonal vegetables to garnish

For the Celery Root:

- Preheat the oven to 160 degrees C/325 degrees F.
- Place the celery root in a casserole dish or gratin pan. Add the remaining ingredients and cover with aluminum foil. Bake in the oven until tender, about 45 minutes.

For the Herb Gnocchi:

- Preheat the oven to 80 degrees C/175 degrees F.
- Place the potatoes in a pan with salted water to cover. Bring the water to a boil and simmer the potatoes, covered, until tender, about 20 minutes. Drain and place the potatoes in the warm oven until almost dry. Run the potatoes through a ricer and mix with the ricotta salata, flour, Parmesan and egg yolks to form a dough. Mix the chopped herbs into the dough and season to taste with salt and pepper. Form the dough into finger-sized rolls and press them over the back of a fork.
- To serve, simmer the gnocchi in salted water until they float and are heated through. Drain and sauté them in a little butter or olive oil.

For the Cherries:

- Heat the sugar in a pan until it caramelizes. Carefully stir in the port, cherry juice, clove and the cherries. Let the sauce reduce slightly. Stir in the cold butter. Remove the clove before serving.

For the Spiced Jus:

- Combine the reduced stock, cherry juice, ginger, cinnamon, and ground cloves in a small saucepan. Simmer until the mixture is reduced to about 1 1/2 cups. Remove from the heat and whisk in the butter a cube at a time. Season to taste with salt and pepper.

For the Venison:

- Preheat the oven to 160 degrees C/325 degrees F.
- Sprinkle the venison medallions with salt and coat them with the green peppercorns. Place a large ovenproof skillet over medium-high heat and add some lard. Fry the medallions in the melted lard until browned on both sides. Add the diced vegetables and the juniper berries, place the medallions on top of the vegetables and place the pan in the oven for 6 to 8 minutes. Remove the pan from the oven and turn off the heat. Place the pan back on top of the stove and flambé the medallions with the gin. When the flame goes out, place them back in the warm oven for 3 minutes to rest.

To Serve:

- Place a slice of the celery root in the middle of each serving plate and top each with a medallion of venison. Garnish with sautéed gnocchi. Drizzle spiced jus over and around the medallions. Top the medallions with the cherries and serve with a seasonal vegetable.




INTERCONTINENTAL
KÖLN

Perfectly situated right in the city centre, the InterContinental Köln is just steps away from the sights of this historic city that straddles the Rhine. Dating from the thirteenth century, the famous Kölner Dom, one of the world's largest Gothic structures, survived World War II and continues to house relics of the three Wise Men. Also within walking distance are the renowned Kölner Philharmonie, the multipurpose Kölnarena, and an impressive selection of museums, including the Römisches Germanisches Museum, the Wallraf-Richartz Museum, and EL-DE-Haus, the headquarters of the city's Gestapo during the Nazi period.

Guests at the hotel can enjoy a favourite cocktail or sample the refreshing local brew, Kölsch, at Harry's New York Bar. For dinner, Maulbeers Restaurant presents New German Cuisine in a casually elegant setting. After dinner, whiskies and cigars are on offer in the Overstolz, patterned after the impressive sixteenth-century fireplace room of a local palace.

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