



Cellier des Dauphins®

PEPPER CRUSTED VENISON, BLACKBERRY AND CHOCOLATE SAUCE

LES DAUPHINS CÔTES DU RHÔNE VILLAGES



Ingredients (seasonal produce from the local area):

- Venison loins (from farmer next door)
- Coarsely ground Black pepper
- Chopped onion
- Chopped celery
- Tsp porcini powder
- Dash of Worcestershire sauce
- Large handful of foraged blackberries
- Dark chocolate
- Dash of red wine

Recipe:

- 1) Coat the venison loins with black pepper
- 2) Fry in a very hot pan, sear on both sides
- 3) For the sauce fry the onions and celery, add the red wine and blackberries and a pinch of porcini powder with a dash of Worcestershire sauce.
- 4) Add in a couple of chunks of the dark chocolate at the end and stir well.
- 5) Serve with homemade chips and rocket.

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