

# Cervena Venison Couscous Waffle with Fresh Herbs and Mushrooms

**Serves 4**

**CHEF BART VANDAELE OF BELGA  
CAFÉ – WASHINGTON, D.C.**

## **Method:**

### **For the Venison:**

Rub olive oil all over the venison and season liberally with salt and pepper and roll in herbs. Cover the venison and refrigerate overnight. Preheat oven to 160C. Heat a large saute pan over high heat and add enough olive oil to coat the bottom of the pan. Once smoking slightly, sear the leg fillets on all sides. Roast for approximately 30 minutes or until it reaches desired temperature. Allow to rest for at least ten minutes then slice into four portions. Reserve warm.

### **For the Valrhona Xocopili-Venison Sauce:**

Brown the shallots and bacon then add the herbs and sweat for about a minute. Deglaze with the beer and reduce to a syrup consistency. Add the stock and turn down the heat. After a few minutes, add the cream and allow to reduce. Once the sauce is reduced to taste, strain through a chinois and emulsify with chocolate using a hand blender. Keep warm until serving.

### **For the Mushrooms:**



### **Cervena Venison:**

1 kg Cervena venison  
leg fillets  
Olive oil  
Salt and pepper, to  
taste  
½ tspn parsley,  
chopped  
½ tspn sage,  
chopped  
½ tspn rosemary,  
chopped  
½ tspn thyme,  
chopped  
½ tspn mint,  
chopped  
½ tspn cilantro,  
chopped  
½ tspn basil,  
chopped  
**Mushrooms:**  
2 cloves garlic  
1 shallot  
Olive oil, to cover  
500 grams fresh wild

### **Valrhona Xocopili- Venison Sauce:**

2 shallots, finely  
sliced  
1 slice bacon,  
chopped  
1 sprig thyme,  
stemmed  
1 bay leaf  
1 Tpn sage leaves,  
chopped  
1 tspn black  
peppercorns  
1 tspn juniper berries  
1 tspn coriander  
seeds  
1 cinnamon stick  
250 grams dark  
Belgian ale  
1 Liter venison stock  
200 grams heavy  
cream  
100 grams Valrhona  
Xocopili chocolate,  
chopped

Confit the garlic and shallots by cooking in olive oil at a very low temperature for two hours. Meanwhile, sauté the mushrooms in butter and season with salt, pepper, curry and sage. Add garlic, shallot confit and hazelnut oil.

**For the Couscous:**

Bring the chicken stock to a boil and add the couscous. Remove from the heat and let swell for five minutes. Add the fresh herbs.

**To Assemble and Serve:**

Mix the waffle batter, mushrooms and couscous together until smooth. Bake in a waffle machine and top with sliced venison and Xocopili-Venison Sauce. Serve hot.

Beer Pairing:

Corsendonk Beer, Belgium

mushrooms  
1 Tbspn butter  
Salt and pepper  
¼ tspn curry powder  
1 Tbspn fresh sage,  
chopped  
1 tspn hazelnut oil

**Couscous:**

200 grams chicken stock  
200 grams couscous  
1 tspn fresh basil  
1 tspn fresh parsley  
1 tspn fresh chives  
1 tspn fresh thyme  
1 tspn fresh rosemary

**Additional:**

1 Liter waffle batter