



Geschmack & Technologie

Hirsch Rollbraten mit Portwein Sauce

Recipe number:

ER2300569

Raw material:

1000 g Venison roast piece

Spices & processing aids:

30 g	Liq-Würz Gourmet MARINA	514300
45 g	Würzung Black Aged Pepper red	2704502

Processing sequence:

Cut the venison flat and marinate with Liq Marina and sprinkle with Black Aged Pepper seasoning.
Roll the seasoned meat and tie it into a roll roast.
Sprinkle the outside with Black Aged Pepper seasoning as well.
Cook in the oven at +160 °C to a core temperature of +68 °C.

Serve with red cabbage and dumplings.
Serve with the matching fine seasoning sauce port (Art.No. 3779200).

Ingredients:

Venison 93.0 %, rapeseed oil, spices, sea salt, semolina (rice), sugar, salt, rice flour, tomato powder, spice extracts, fermented black pepper (pepper, salt)

Nutrition declaration:

energy value	609 KJ
energy value	145 Kcal
fat	6,6 g
saturates	1,6 g
carbohydrate	1,9 g
sugar	0,9 g
polyols	0,0 g
protein	19,4 g
sodium	0,6 g
salt	1,4 g

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