

TASTING

Serve warm, accompanied by your red wine, slightly chilled (61°F).

Jean-Marie's tip

For an even tastier sauce and fillet, use a bottle of 2014 Sancerre red wine "La Bourgeoise." A mature wine, ideal for cooking venison.



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Family Recipes

THE HENRI BOURGEOIS PAIRINGS



**Venison tenderloin
&
Sancerre rouge "ES-56"**

BY JEAN-MARIE BOURGEOIS

Venison tenderloin

For 6 people

Preparation · 1h Cooking time · 45 min Resting · 1 night



INGREDIENTS

For the marinade

- 6 venison tenderloins
- 1 bouquet garni (bay leaf, thyme, parsley)
- 1 onion
- Cloves
- 4 garlic cloves
- 3 shallots
- 4 celery stalks
- 4 carrots
- Olive oil
- 2/3 cup cognac
- Black peppercorns
- 1 bottle, red wine

For the vegetable purée

- 2 tbsp butter
- 1 cup crème fraîche

For the celery and potato purée

- 1 celeriac
- 2.2 lb Charlotte potatoes
- 1.8 oz butter
- 1 cup thick crème fraîche
- Salt, pepper

For the sauce

- Venison trimmings
- Olive oil
- 1 tbsp butter
- 1 cup crème fraîche
- 1 tbsp cranberries

PREPARATION

1. Prepare the marinade *(Prepare the day before)*

Place the tenderloins in a large container. Prepare the vegetables: stick the cloves into the whole onion, crush the garlic, chop the shallots, cut the celery into chunks and the carrots into rounds. Add the vegetables and the bouquet garni. Drizzle with olive oil, add the cognac and a few peppercorns, then cover with red wine. Cover with plastic wrap and marinate overnight in the refrigerator.

2. Prepare the celery root and potato purée

Peel the celeriac and potatoes, dice them, then cook for 25 min in salted and peppered water. Drain, mash with the butter and crème fraîche, season to taste, and set aside.

3. Prepare the vegetable purée

Using a slotted spoon, remove the vegetables. Remove the cloves and bouquet garni. Dice the onion. Place the vegetables in a saucepan and add half the marinade juice. Simmer until cooked.

Then blend with the butter and crème fraîche until you have a smooth purée. Season with salt and pepper and set aside.

4. Prepare the red wine sauce

Drain the tenderloins on paper towels and set aside. Heat a frying pan with the olive oil and butter, add the venison trimmings and brown them. Deglaze with the remaining marinade juice and reduce. Mix the flour with a ladleful of hot sauce, then pour into the pan, stirring constantly. Leave to thicken until you have a coating sauce. Remove the trimmings, add the cranberries, season with salt and pepper, and set aside.

5. Cook the tenderloins

Brown the tenderloins for 2 min on each side in a hot pan. Place them in a dish and cook for 10 min at 375°F. Coat with red wine sauce, then return to the oven for another 10 min. Set aside.

6. Presentation

Place a portion of crushed and puréed vegetables on the plate. Slice the filet mignon and arrange on the plate. Coat with red wine and cranberry sauce. Serve immediately.