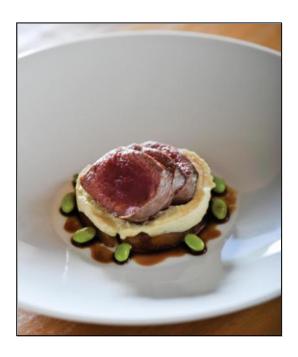


Seared Venison with Celeriac Puree and Valley of Kings Ceylon Pekoe Sauce





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- Sub Category Name Food Savory
- Recipe Source Name
 The Chefs and the Tea Maker 2008

Used Teas



Exceptional Valley of Kings Ceylon Pekoe

Ingredients

Seared Venison with Celeriac Puree and Valley of Kings Ceylon Pekoe Sauce

- 4g Dilmah Exceptional Valley of Kings Ceylon Pekoe
- 600g Celeriac (peeled and chopped)
- 500ml Milk



- 11 Water
- 80g Butter
- 80ml Cream
- 500ml Veal Juice
- 100g Venison Trimmings (roasted)
- 2 cloves of Garlic
- 2 Shallots (sliced)
- 2 Juniper Berries
- 1 piece of Orange zest
- 1 sprig of Thyme
- 20ml Extra Virgin Olive oil
- 6 Venison Loin Steaks (120g each)
- Salt and Pepper
- 90g Broad beans (blanched and skinned)
- 3 poached Pears (cut in half)

Methods and Directions

Seared Venison with Celeriac Puree and Valley of Kings Ceylon Pekoe Sauce

- Bring milk, water and salt to the boil in a heavy based pot. Add celeriac and cook for 20 minutes until soft. Drain and blend in a food processor. Set aside.
- In a heavy based pot, place shallots, garlic and cloves and cook for 2 minutes. Add veal juice, venison trimmings, juniper berries, orange zest, thyme and bring to a simmer. Cook for a further 1 hour, strain and set aside
- In a heavy based pan on high heat, seal and season the venison loins in 10ml of olive oil until well coloured, approximately 4-5 minutes. Remove from pan and rest in a warm place.
- In a small pot, add 100ml water, 20g butter and bring to simmer. Add broad beans and then remove after 1 minute.
- In a heavy based pan, sauté the pears in 10ml of olive oil until well coloured, remove and set aside.
- Reheat celeriac puree adding 60g butter and 80ml cream. Season to taste.
- Reheat venison jus and infuse with 4g of Valley of Kings Ceylon Pekoe for 3 minutes. Strain and keep hot.

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