

Stuffed red deer tenderloin

ingredients:

2 red deer tenderloin 325 g

A little minced lamb meat 300g

1 package. Parma ham 80g

Dried mushrooms 5 g

Butter for frying

dried cranberries

dried oregano

salt

pepper

Cut an opening along the length of each fillet, season with salt and pepper.

The dried sponges is soaked in water.

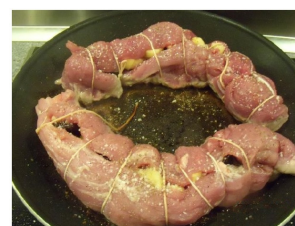
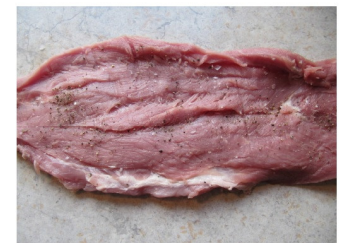
Fill the tenderloins with minced lamb, chopped mushrooms, more prepared cranberries, oregano, salt and pepper.

Fold the tenderloins well around the filling, and Untie with kitchen string around tenderloins .

Brown quickly the tenderloins in a little butter in a pan, place them in an ovenproof dish. Cover the tenderloin were with Parma ham.

Roast in the oven at 200 ° 12-15 minutes.

Let stand, covered, for about 15 minutes.



Walnut sauce:

ingredients:

2-3 shallots

2 cloves chopped garlic

125g. roughly chopped walnuts

0.5 dl. white wine vinegar

2 dl. dry white wine

6 dl. Gravy from Tenderloin

2 dl. whipping cream

salt

pepper

Sauté chopped shallots, garlic and walnuts in olive oil until the onions are clear.

Add the white wine vinegar and let cook almost completely. Add the white wine and let it cook also almost completely. Add the soup and cook it almost completely. pour the cream and let it cook for about 10 minutes to the consistency is creamy.

Season with salt and pepper and season with a little lemon juice.

remove the Parma ham , remove the kitchen string and cut the tenderloins in slices.

Distribute the Parma ham on the cut meat slices.

Accessories:

Hassel back potatoes.

Salad according to taste.

