

Aimpoint

Wild Game Recipe  
by Swedish Chef Peter Skogström

## FALLOW DEER ROAST WITH THYME AND SAVOY CABBAGE ROLLS

### INGREDIENTS:

#### Steak:

2 lb	Fallow-deer roast
2 tbsp	Thyme, stripped
3 cups / 6 dl	Beef or wild game stock
1 ½ cup/ 3 dl	Red wine
1 cup / 2 dl	Stock vegetables: carrot, garlic, parsnip, celeriac
1 tbsp	Tomato puree
4 tbsp	Shallot, chopped
	Butter

#### Cabbage rolls:

4 large	Savoy leaves
1lb / 500 g	Almond potatoes
1,5 cup/3dl	Mushrooms, cleaned
0.5 cup/1dl	Sour cream
3 tbsp	Fresh herbs, chopped
1	Shallot, chopped
0.5 cup/1dl	Cheese, grated
	Butter, Olive oil, salt & pepper
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### PREPARATIONS:

#### The deer:

1. Trim the meat and sprinkle with salt, pepper and thyme. Brown all sides in butter
2. Bake the roast in the oven at 150 C, 300 F, use a meat thermometer. At 62 C, 140 F, put the roast to rest uncovered for at least 15-30 minutes or even longer.
3. Heat and carve just before serving

#### The sauce:

1. Brown the remainings from trimming the roast with the vegetables, add tomato puree and stock. Cut the tomatoes in wedges
2. Bring to the boil and skim
3. After about an hour, strain the sauce, if necessary reduce some more, flavour with salt and pepper and finally whisk in the butter.

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**The rolls:**

1. Bring salted water to the boil, let the savoy leaves boil for 2 min, cool down in cold water
2. Boil the unpeeled potatoes in salted water. Then peel the potatoes and mash them with e.g. a whisker.
3. Mix in sour cream, butter, olive oil, salt and pepper.
4. Fry the coarsely chopped mushrooms in butter with shallots, add the herbs and mix it in the creamed potatoes.
5. Put a lump of creamed potatoes on each cabbage leaf, roll them together, brush with butter, sprinkle with cheese and bake them just before serving.

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**SERVING:**

Heat the meat just before serving at 250 C, 480 F, for 5 minutes, carve the meat and arrange on hot plates.

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