

HAZELNUT-CRUSTED VENISON MEDALLIONS

SERVES: 4

INGREDIENTS

- 4 venison medallions
- 1/2 cup hazelnuts, finely chopped
- 1/2 cup breadcrumbs
- 1 teaspoon dried thyme
- 1 teaspoon garlic powder
- Salt and pepper to taste
- 1 egg, beaten
- 2 tablespoon olive oil
- 1/2 cup red wine
- 1/2 cup beef stock
- 1 tablespoon butter

METHOD

1. Mix hazelnuts, breadcrumbs, thyme, garlic powder, salt, and pepper.
2. Dip venison medallions in beaten egg, then coat with the hazelnut mixture.
3. Heat olive oil in a skillet and sear medallions for 3 minutes per side.
4. Remove venison and deglaze pan with red wine and beef stock. Reduce slightly and whisk in butter.
5. Serve medallions with sauce drizzled on top.