World Gourmet Summit 2003
Culinary Masterclasses

The Cuisine of
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'Woodburn' Venison Loin on Roasted Kumera Mash with a Moroccan Dressing, Wine Barrel Smoked Mushrooms and Piko Piko

Serves 2
Ingredients

800g	venison loin
	salt and pepper, to taste

Roasted kumera mash :

2 kg	*kumera* (sweet potatoes, large)
3 tbsp	oil
100g	salted butter
	lime juice

Moroccan dressing :

2 tbsp	coriander, chopped
2 tbsp	whole cumin seeds
2tbsp	whole caraway seeds
235ml	olive oil
2 tbsp	*garam masala*
4	garlic cloves
2 knobs	ginger
400g	brown sugar
4 tbsp	balsamic vinegar
100ml	lime juice
235ml	sesame oil

Garnish :
smoked mushrooms
pikko pikko
roasted capsicum, diced

Method

For the venison: Sear venison in a hot pan, season well and cook till medium rare. Leave the meat to rest for 5 minutes.

For the kumera mash: Coat *kumera* with oil and lay in an oven tray. Roast at a moderate oven temperature until a skewer can be poked through the *kumera* easily. Remove from oven and leave to cool. When still warm, peel the *kumera* with a knife removing all skin and any discoloured pieces, then transfer them to a bowl. Add butter to a pan over medium heat and melt butter until it turns nut brown. Pour the butter over the *kumera* and mix thoroughly. Season to taste and pass through a ricer or *mouli* to remove any lumps.

For the Moroccan dressing: Fry all spices except *garam marsala* in olive oil until fragrant. Grind to a powder, add *garam marsala* and then blend with the garlic and ginger in a food processor. Add all other ingredients, with the sesame oil last. Season.

Note: 'Hawke's Bay' wine barrel smoked mushrooms and piko piko are available through Classic Fine Foods (Singapore) Ltd. Tel: (65) 6275 3357.

Serving

Place heated *kumera* mash in the centre of the plate and spoon the sauce around the outside. Slice the venison into the required amount and dab off any blood, season each slice and arrange over the *kumera*. Top the meat with a small pile of sliced mushrooms and the blanched *piko piko*. For colour, add diced red capsicum or drizzle capsicum oil.