

## Porcini Crusted Venison Carpaccio – serves 4

6 oz. venison loin

½ cup dried porcini mushrooms, ground

2 T clarified butter

3 cups arugula

8 leaves basil

¼ cup olive oil

1 clove garlic

2 T toasted pine nuts

2 T parmesan cheese

Lemon juice to taste

Salt and pepper to taste

1 T white wine vinegar

3 T olive oil

Roasted golden beets

1 T sherry vinegar

1 T olive oil

Porcini oil for drizzling

- Roast beets with sherry vinegar and olive oil for 1 hour and cool, then cut into small dice
- Clean loin and brush with oil and roll in ½ c. ground, dried porcini mushrooms
- Sear the loin on high heat in a pan with clarified butter, cool, wrap in plastic wrap and freeze 1 hour
- Heat 3 dried porcini mushrooms in ¼ cup of salad oil to 140 degrees and let cool to room temperature, strain and reserve oil for garnish (store in refrigerator if there is extra)

Make Dressing:

- Make pesto in the blender with ingredients 5-11, then add to simple vinaigrette (1 T white wine vinegar, and 3 T olive oil)

Finish Carpaccio:

- Slice venison paper thin and lay in a ring on cold plates
- Dress arugula and beets in dressing and crumble feta
- Arrange arugula in the center of the venison ring and sprinkle beets and feta around, drizzle venison with porcini oil