

Winter Recipes By Executive Chef, Mark Picone, C.C.C.

Northern Pecan Crusted Rack of Fallow Venison

Serves 6

1 rack	venison (have the butcher clean and “French” the bones)
2 tbsp (30 ml)	olive oil
½ cup (125 ml)	grain-style mustard
1 cup (250 ml)	northern pecans, chopped
1 cup (250 ml)	bread crumbs
2 tbsp (30 ml)	mixed herbs (fresh thyme, rosemary)
to taste	salt and fresh pepper

1. In a hot frying pan, add the oil and sear the rack, making sure all the sides are browned.
2. Dry the rack with paper towel and brush on the mustard. Season with salt and pepper.
3. In a bowl, mix together the nuts, breadcrumbs and herbs. A pinch of salt and pepper here is important. Coat the exposed meat side of the rack with the crumb mixture.
4. Bake in a preheated oven of 450 degrees F (230 C) and roast until the internal temperature is 130 F (65 C) for medium-rare doneness. Rest 10 minutes before serving.

Serving suggestion: Candied Sweet Potatoes, Roasted Root Vegetables with a Red Wine Reduction as a Sauce

Wine Suggestion: Vineland Estates Winery ~ Cabernet Merlot 1999

Ginger Crème Brulee

Serves 6

2 cups	35% cream
1 cup	milk
2/3 cup	sugar
8	egg yolks
pinch	salt
to taste	dried ginger

1. Boil the cream, milk, sugar, salt and ginger.
2. Temper in the egg yolks.
3. Pour the custard into individual ramekin dishes in a water bath.
4. Bake in a preheated oven at 250 degrees F (120 C) approximately 45 minutes or until set.
5. Let cool, and then refrigerate for approximately 2 hours.

Serving Suggestion: Sprinkle the top with sugar and torch.

Wine Suggestion: Vineland Estates Winery ~ Select Late Harvest Vidal