



MAUI NUI VENSION LOIN

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
VENISON, SOUS VIDE AT 128F FOR 2 HRS, 3 PIECES PORTIONED AT 2OZ, LIGHTLY POUNDED	6	OZ	
ROSEMARY, CHOPPED	2	TSP	
THYME, CHOPPED	2	TSP	
PARSLEY, CHOPPED	2	TSP	
CHERMOULA MARINADE	1	T	
ALII MUSHROOM RAVIOLI	3	EACH	
BRAISED RED CABBAGE	3	OZ	
ROASTED PINEAPPLE	2	OZ	
TUMERIC-GINGER SAUCE	3	OZ	
WATERCRESS	2	SPRIGS	

PROCEDURE:

- 1 IN A SAUTE PAN, ADD 2OZ CANOLA OIL
- 2 SEASON VENISON ON BOTH SIDES WITH S&P MIX.
- 3 WHEN OIL IS HOT, ADD VENISON TO THE PAN, FLIP VENISON WHEN ONE SIDE IS BROWN.
- 4 TAKE 3 RAVIOLI & PUT IN SAUTE PAN WITH 1T BUTTER, 1/4 TSP S&P & 2OZ CHICKEN STOCK. HEAT UNTIL STOCK & BUTTER EMULSIFY.
- 5 ADD 1T BUTTER TO PAN & COOK UNTIL BUTTER IS BROWN. REMOVE FROM PAN.
- 6 PLACE CABBAGE IN CENTER OF HOT 12" ROUND PLATE.
- 7 ARRANGE 3 PIECES OF VENISON ON TOP.
- 8 PLACE RAVIOLIS AROUND PLATE EVENLY.
- 9 SAUCE ENTIRE PLATE.
- 10 GARNISH WITH PINEAPPLE & WATERCRESS.

